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MRS. RORER'S EVERY DAY MENU BOOK

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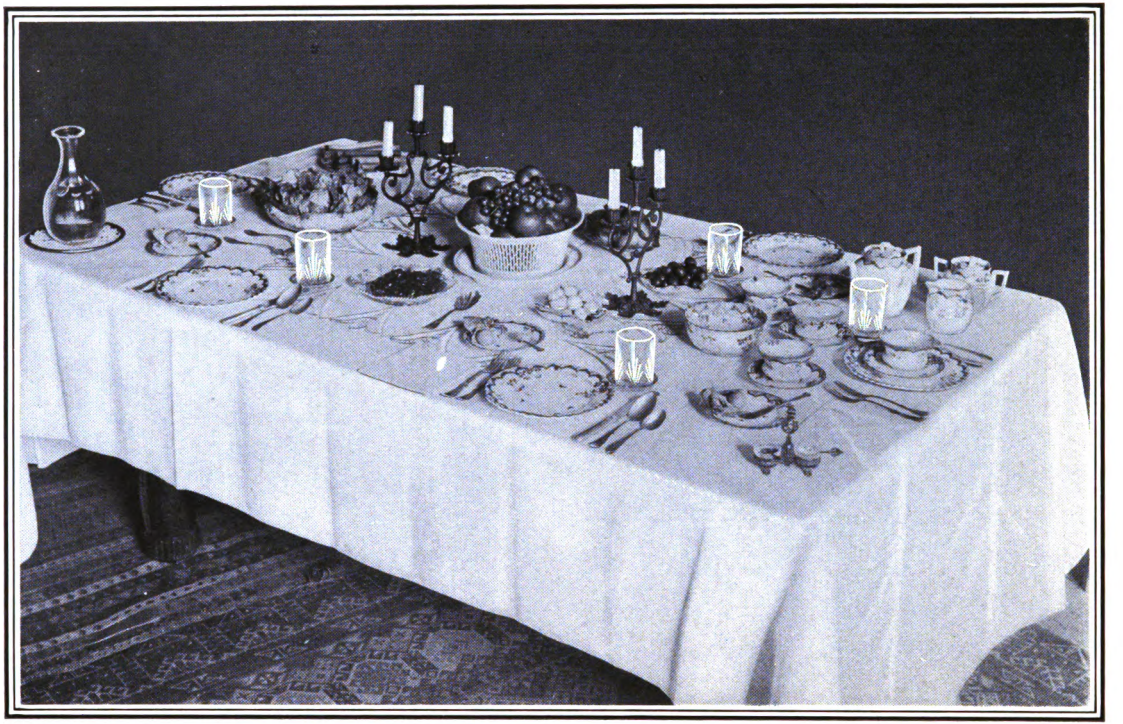

Family Supper

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MRS. RORER'S EVERY DAY MENU BOOK

Giving a menu for every meal in the year; menus for Weddings, Dinners, Receptions, and many other social functions; with illustrations of appropriate decorated tables.

By MRS. SARAH TYSON RORER

Author of Mrs. Rorer's New Cook Book, The Philadelphia Cook Book, and other popular works on cookery.

ARNOLD AND COMPANY, PHILADELPHIA

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INTRODUCTION

THE following menus are sufficient to cover three hundred and sixty-five days, and are arranged for use in any year. Monday's meals are light and easily prepared. Wednesday's are more extensive, so that one may invite company if desired. Sunday's meals are heavier and more elaborate than I have prepared in my own home, but it is understood that these bills of fare are arranged to suit the masses and not my peculiar whims and ideas. I readily understand that unless I accompanied each book to the house in which it finds a place, my personal bills of fare would be of little value. To the average housewife they would seem radical and out of the question. Not that they are so, but they represent a special knowledge of household science and the needs of the body not usually understood by the average cook. Perhaps later on, household education will be much further advanced, so that housewives generally will appreciate simple living and hygienic bills of fare—daintily cooked, beautifully served meals that will satisfy both body and soul. They will be mentally and physically nutritious.

If this book should fall into the hands of a housewife far from markets, various foods may be substituted for those mentioned, provided they contain the same sort and amount of nourishment. One meat may be substituted for another, and one starchy food for another. Rice may take the place of white or sweet potatoes, and macaroni may be substituted for either of the three. Chestnuts are starchy, also white bread, and they may be used in place of potatoes or rice. One succulent vegetable may be substituted for another. If lettuce is not in the market, use another green that is accessible. Menus are suggestors; they give ideas of routine and combinations, not cast-iron rules. Near large cities they may be followed exactly. In changing or substituting dishes, it is wise to remember that a heavy meat should be followed by a light dessert, one not containing nitrogen. Cup custards, dishes rich in egg and

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milk should not follow heavy meats, use whipped cream and fruits and light ices.

My thoughts have been to please the masses. The first group of menus will, perhaps, be most widely used; they are by no means the most valuable, but they follow out the general routine of living of the average well-to-do American. In the arrangements I have given a soup as one course, meat with two vegetables as a second, salad with wafers and cheese as a third, then dessert and coffee. The vegetables and meats include those in season; canned goods are not considered to any great extent. The soups are varied, but where all the leftovers, bones and bits of meat are utilized they will be most inexpensive, in fact almost costless. Those who dine in the middle of the day, may use the luncheon menus for supper, omitting soup if it is mentioned. Breakfasts are more heavy than I use myself. They give a choice, however, as one member of the family may take fruit and cereal, another toast, eggs and coffee. If coffee is not used cereal coffee or cocoa may be substituted; cocoa, however, is quite rich in nourishment and should be counted as part of breakfast.

These menus should not cost over ten dollars per week for a family of six. The general fish course and the entrées have been omitted purposely as being useless, troublesome and expensive.

One cannot easily put on paper the exact doings of a well-regulated hygienic kitchen laboratory. It seems so foreign to the average American kitchen that criticisms are overwhelming. One is accused of being false and impracticable. In the house where only one, or perhaps no servant is kept, the chafing-dish helps out on Sunday and Monday. Cooking the night meal in the dining room relieves the kitchen maid after a day's laundry work. Maids of all work, or those who do special work, become tired and need a rest. Housework is rather monotonous at best.

My own Sunday arrangement is, I think, worthy of trial by the average housewife. Let the breakfast be light and nutritious, something easily prepared and cleared away. Serve a chafing-

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dish lunch at one o'clock, for which all the things have been arranged the night before. Then at six o'clock serve a good, substantial chafing-dish supper. This enables every one to go to church, both morning and evening, if they so desire, and gives the servants a day of rest.

The second group of menus I like best because they are simple.

The vegetarian group is attractive, palatable, inexpensive; and it certainly is a relief now and then to sit down to a dinner composed entirely of clean vegetable foods. It is one thing to be a vegetarian and another a hygienic vegetarian. It is foolish indeed to eat foods badly cooked and in bad condition, simply because they are vegetable foods. Combinations of fats, pickles and fried foods are to be avoided in all forms of diet. A pie made from olive oil or cocoanut butter is not more acceptable to the stomach than one made from butter and flour, and the crust is by far less palatable.

A conventional bill of fare is made from a skeleton like the following:

FIRST COURSE—Shell Fish.

SECOND COURSE—Soup.

THIRD COURSE—Hors-d'œuvres, Cold Dishes as Radishes, Celery and so forth.

FOURTH COURSE—Fish.

FIFTH COURSE—Entrées, as Croquettes or Patties.

SIXTH COURSE—Relevés, the Substantial Dish, the Roasts.

SEVENTH COURSE—Punch; this is usually served with the meat course.

EIGHTH COURSE—Game.

NINTH COURSE—Sweets, Puddings and Jellies.

TENTH COURSE—Ice Creams.

ELEVENTH COURSE—Toasted Crackers, Cheese and Coffee, or the eleventh course may be fruits and the twelfth course coffee.

These may be rearranged to suit one's mode of living, purse and especially the number of servants kept.

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A FEW SUGGESTIONS

Never try elaborate meals unless you have a competent cook and waitress. If you are obliged to do your own work, serve very simple but well-cooked meals; better have two courses well served, than five unsightly cold ones. On your days at home, serve very light refreshments, as coffee or tea with wafers—in hot weather a cup of sherbet with a wafer; more than this would be ostentatious. The beverage may be made in the kitchen and brought into the parlor by the maid. Or if you have a tea table in the parlor or library, ask a friend to make and pour tea. For "at homes," add sandwiches and a greater variety of cakes. Refreshments of this kind, coming between lunch and dinner, must be exceedingly light and attractive. At large receptions, where guests do not arrive until nine or ten o'clock, and do not depart until after midnight, refreshments should be more substantial. A ball supper should be nutritious and easily digested. Or if for any reason refreshments must be served between five and eight o'clock, there should be a salad or some dish having meat value; this is a supper. One measures the refinement of the hostess by the simplicity, daintiness and method of her entertainments. On your afternoons, if your house is large, tea may be served in one room, chocolate in another. Tea and coffee are easily made at the serving table. Chocolate containing starch requires boiling, hence, it is better made outside and brought to the table in the chocolate pot. Cups must be thin and dainty. The service may not be uniform; each cup may be different. If a color scheme is to be carried out, it is attractive and pretty to have browns with chocolate, pink and red with coffee, and yellow with tea. All sorts of dainty sweet wafers may be made or purchased. In the Spring, violet, clover and rose sandwiches, with a well-made fine tea, are exceedingly nice.

For large occasions serve from the dining room. Have it tastefully decorated, but in harmony with the room. Do not have

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a huge bunch of American Beauties, for instance, in the centre of a small table in a small dining room.

Dinners are the easiest of all social functions to prepare and serve. Use a spotlessly white cloth, with a centre piece, an embroidered mat, a table mirror and epergne filled with flowers or fruit, candlesticks or candelabra, and the regulation silver. Bread and butter plates are not used at dinner; butter is not served. The celery, olives and almonds are placed on the table.

The oysters and clams are the only shell fish served at first course. When one lives away from the coast, however, it is better to omit shell fish; serve instead some unique form of fruit, as fruit cocktail, shaddock, grape fruit, or chilled watermelon. A sherbet may always take the place of punch. The game course may be omitted, and the salad, wafers and cheese made a special course.

The most rational dinner, no matter how many guests one may have, consists of a soup, a meat with two vegetables, a dainty salad, wafers and cheese, and a simple dessert. Coffee may be served in the parlor or library.

The illustrations in this book are not intended as a display of elaborate tables. The book is distinctly a simple menu book. People who can afford expensive decorations can also afford a designer. These few tables have all been simple meals in my own house, and are only suggestions as to what one can do with one or two servants and a very small amount of money.

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Menus for Every Day in the Year

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JANUARY

First SUNDAY

BREAKFAST

Oranges

Omelet Gems

Coffee

DINNER

Clear Soup Celery

Roasted Beef, Brown Sauce

Browned Mashed Potatoes

Spinach

Mock Charlotte

Coffee

SUPPER

Broiled Sardines Toast

Lemon Jelly Graham Wafers

First MONDAY

BREAKFAST

Baked Apples Granose

Minced Beef Toast

Coffee

LUNCH

Cold Beef, Cold Tomato Sauce

Brown Bread Tea

DINNER

English Beef Soup

Nut Rolls, Sauce Hollandaise

Creamed Cabbage

Celery Salad

Toast Cheese

Coffee

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JANUARY

First TUESDAY

BREAKFAST

Oranges

Oatmeal, Cream

Chops Stewed Potatoes

Toast Coffee

LUNCH

Scalloped Oysters Rolls

Cabbage Salad

Wafers Coffee

DINNER

Black Bean Soup (beef bones)

Boiled Leg of Mutton
Caper Sauce

Rice, Turnips (German fashion)

Lettuce Salad

Wafers Cheese

Apple Dowdy

Coffee

First WEDNESDAY

BREAKFAST

Baked Apples

Oatmeal, Cream

Omelet Muffins

Coffee

LUNCH

Cream of Potato Soup, Croûtons

Hash of Mutton, Tomato Sauce

Canned Fruit Wafers

DINNER

Cream of Turnip Soup
(mutton stock)

Roasted Duck, Nut Stuffing

Stewed Celery

Cabbage Salad

Wafers Cheese

Bakewell Pudding

Coffee

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JANUARY

First THURSDAY

BREAKFAST

Chopped Dates in Hot Wheatlet, Cream

Hashed Duck

Toast Coffee

LUNCH

Macaroni, Sauce Béchamel

Milk Biscuits

Farmhouse Apples

DINNER

Sago Soup

Shepherd's Pie (cold mutton) Sauce Béchamel

Peas

Celery Mayonnaise

Wafers Cream Cheese

Batter Pudding

Coffee

First FRIDAY

BREAKFAST

Oranges

Hominy Grits, Milk

Egg Brouilli

Toast Coffee

LUNCH

Fried Oysters, Cabbage Salad

Coffee

Stuffed Dates

DINNER

Soup Maigre

Creamed Spaghetti

Boiled Cod, Sauce Hollandaise

Potato Balls Mock Artichokes

Cabbage or Lettuce Salad

Wafers Cheese

Coffee

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JANUARY

First SATURDAY

BREAKFAST

Baked Apples

Oatmeal, Milk

Chipped Beef Rice Gems

Coffee

LUNCH

Fish Cutlets, White Sauce

Milk Biscuits

Gingerbread Coffee

DINNER

Giblet Soup

Broiled Steak, Parsley Sauce

Hashed Browned Potatoes

Canned Corn

Celery Salad

Wafers Cheese

German Compote of Apples

Second SUNDAY

BREAKFAST

Fruit

Oatmeal, Milk

Hamburg Steaks (end of steak)

Rolls Coffee

DINNER

Cream of Pea Soup

Fricassee of Chicken
Brown Sauce

Sweet Potato Croquettes

Stewed Celery

Lettuce Salad

Wafers Cheese

Jerusalem Pudding Coffee

SUPPER

Cold Boiled Halibut Steak
Sauce Tartare

Bread and Butter Sandwiches

Canned Peaches Sponge Cake

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JANUARY

Second MONDAY

BREAKFAST

Oranges

Oatmeal, Milk

Chipped Creamed Beef, Toast

Coffee

LUNCH

Left-over Chicken in Border of Rice

Celery

Baked Apples

DINNER

Cream of Celery Soup

Stuffed Beef's Heart
Brown Sauce

Baked Sweet Potatoes

Stewed Carrots

Lettuce Salad

Wafers Cheese

Cottage Gems, Caramel Sauce

Second TUESDAY

BREAKFAST

Steamed Figs

Wheatlet with Milk

Broiled Bacon, Eggs

Toasted Brown Bread Coffee

LUNCH

Cold Heart Cabbage Salad

Sandwiches

Sliced Oranges Wafers

DINNER

Cock-a-Leekie Toast

Celery

Boiled Fowl, Cream Sauce

Rice, Salsify (browned)

Café Parfait

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JANUARY

Second WEDNESDAY

BREAKFAST

Bananas

Rolled Wheat, Milk

Minced Chicken on Toast

Coffee

LUNCH

Oyster Croquettes
Hollandaise Sauce

Gluten Muffins Coffee

DINNER

Mock Bisque Soup

Roasted Loin Mutton
Brown Sauce

Sweet Potatoes (Southern style)

Spinach

Lettuce Salad

Wafers Cheese

Coffee Bavarian Cream

Second THURSDAY

BREAKFAST

Granose with Apple Sauce

Chops Creamed Potatoes

Coffee

LUNCH

Spaghetti Croquettes
Cheese Sauce

Brown Bread

Cocoa, Whipped Cream

Wafers

DINNER

Peanut Soup

Broiled Steak, Parsley Sauce

Stuffed White Potatoes Corn

Cabbage Salad

Wafers Cheese

Nun's Puffs, Burnt Sugar Sauce

Coffee

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JANUARY

Second FRIDAY

BREAKFAST

Oatmeal, Milk

Broiled Mackerel Corn Gems

Coffee

LUNCH

Oysters à la Poulette Biscuits

Cabbage Salad

Wafers Cheese

DINNER

Oyster Soup

Halibut Steak à la Flamande

Dill Pickle

Plain Boiled Potatoes

Lettuce Salad

Toasted Bread Fingers

Coffee

Second SATURDAY

BREAKFAST

Baked Apples

Hominy Grits, Milk

Broiled Liver and Bacon

Toast Coffee

LUNCH

Cream of Potato Soup Toast

Stewed Prunes Wafers

DINNER

Soup Soubise, Croûtons

Egyptian Cylinders
Brown Sauce

Pea Patties

Lettuce and Celery Salad

Wafers Parmesan Balls

Mock Charlotte

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JANUARY

Third SUNDAY

BREAKFAST

Fruit

Beauregard Eggs Toast

Coffee

DINNER

Consommé with Marrow Balls

Celery Olives

Roasted Turkey, Giblet Sauce
Cranberry Jelly

Sweet Potato Croquettes

Peas in Turnip Cups

Sultana Roll Coffee

SUPPER—In Chafing Dish

Creamed Tripe with
Mushrooms

Bread and Butter

Lettuce Salad Wafers

Canned Peaches Angel's Food

Third MONDAY

BREAKFAST

Oatmeal, Chopped Dates, Milk

Omelet Rolls

Coffee

LUNCH

Turkey Sandwiches Tea

Steamed Figs, Whipped Cream

DINNER

Portuguese Soup

Potato Casserole with Creamed
Turkey, Peas

Mayonnaise of Celery Wafers

French Floating Salad

Coffee

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JANUARY

Third TUESDAY

BREAKFAST

Steamed Figs, Wheatlet, Milk

Poached Eggs Toast

Coffee

LUNCH

Creamed Chipped Beef

Muffins

Cocoa, Whipped Cream, Wafers

DINNER

Purée of Rice (turkey bones)

Round Steak

Mashed Sweet Potatoes

Stewed Turnips

Waldorf Salad

Wafers Cheese

Coffee

Third WEDNESDAY

BREAKFAST

Granose, Grape Juice

Broiled Chops Rice Muffins

Coffee

LUNCH

Hash in Tomato Sauce

Whole Wheat Bread

Stewed Apples Gingerbread

DINNER

Tomato Soup, Croûtons

Panned Chicken, Brown Sauce

Baked Squash Stewed Celery

Spinach Salad Wafers

Banana Soufflé

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JANUARY

Third THURSDAY

BREAKFAST

Fruit

Hashed Chicken Toast

Corn Bread Coffee

LUNCH

Baked Macaroni Brown Bread

Celery

Stewed Apples Wafers

DINNER

German Gruel Soup

Blanquette of Mutton Rice

Apple and Celery
French Dressing

Wafers

Ginger Sponge Slices

Chocolate Sauce

Third FRIDAY

BREAKFAST

Fruit

Codfish Balls, Tomato Sauce

Brown Bread Coffee

LUNCH

Broiled Oysters on Toast

Cabbage Salad

Coffee

DINNER

Vegetable Bouillon

Nut Rolls, Sauce Hollandaise

Spinach Panned Baked Apples

Lettuce Salad

Wafers Cheese

Rice Pudding

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JANUARY

Third SATURDAY

BREAKFAST

Fruit

Oatmeal, Milk

Broiled Liver Rolls

Coffee

LUNCH

Smothered Beef

Mush Bread

Canned Peaches

Graham Wafers

DINNER

Rabbit Soup

Broiled Steak, Butter Sauce

Browned Sweet Potatoes

Spinach on Toast

Waldorf Salad in Apple Shells

Rice Jelly

Fourth SUNDAY

BREAKFAST

Oranges

Broiled Sweetbreads Toast

Coffee

DINNER

Consommé with Almond Balls

Stuffed Belgian Hare
Brown Sauce

Hominy Brussels Sprouts

Celery Salad Wafers

Ceylon Pudding

Coffee

SUPPER—In Chafing Dish

Macaroni Rarebit

Coffee

Lemon Jelly Wafers

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JANUARY

Fourth MONDAY

BREAKFAST

Oranges

Oatmeal, Milk

Omelet Toast Coffee

LUNCH

Cold Hare Celery Salad

Brown Bread

Stewed Prunes Crackers

DINNER

Cream of Beet Soup

Hot-Pot, Pan Sauce

Spinach

Cabbage and Celery Salad

Wafers Cheese

Apple Tapioca Coffee

Fourth TUESDAY

BREAKFAST

Oranges

Wheatlet, Milk

Smothered Beef

Corn Muffins Coffee

LUNCH

Hashed Mutton (cold hot-pot) in Rice Border

Celery Olives

Stewed Prunes Wafers

DINNER

Lentil Soup Celery

Boiled Beef, Tomato Sauce

Carrot Hash Plain Macaroni

English Apple Tart

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Fourth WEDNESDAY

BREAKFAST

Chopped Steamed Prunes in Wheatlet, Milk

Minced Beef

Toasted Brown Bread

Coffee

LUNCH

Nut Sandwiches Cocoa

Stewed Figs Wafers

DINNER

Consommé with Farina Blocks

Baked Partridges on Grit Slices Currant Jelly

French Fried Sweet Potatoes Spinach

Lettuce with Grape Fruit Pulp French Dressing

Swiss Cheese Toasted Crackers

Coffee

Fourth THURSDAY

BREAKFAST

Baked Bananas

Granose, Grape Juice

Broiled Bacon with Eggs

Rolls Coffee

LUNCH

Cold Boiled Beef

Tomato Catsup

Whole Wheat Bread Tea

Apple Sauce Graham Wafers

DINNER

Barley Soup

Chicken en Casserole

Baked Squash Creamed Salsify

Lettuce and Apple Salad

Wafers Cheese

Orange Tapioca

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JANUARY

Fourth FRIDAY

BREAKFAST

Oranges

Smelts Corn Bread

Coffee

LUNCH

Oyster Stew

Whole Wheat Bread

Apple Salad Wafers

DINNER

Clam Bouillon

Pea Patties

Stewed Fish Potato Balls

Lettuce Salad

Cheese Fondue Wafers

Coffee

Fourth SATURDAY

BREAKFAST

Baked Apples

Oatmeal, Milk

Broiled Lamb's Kidneys

Muffins Coffee

LUNCH

Nut Soufflé, Whole Wheat Bread

Apple Salad Wafers

DINNER

Vegetable Soup

Broiled Steak

Sweet Potato Croquettes

Cabbage (German fashion)

Celery and Orange Salad, Wafers

Bavarian Cream

Coffee

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JANUARY

Fifth SUNDAY

BREAKFAST

Chopped Prunes in Granose
Grape Juice

Eggs à la Martin Muffins

Coffee

DINNER

Consommé with Rice

Roasted Ducks, Onion Stuffing

Cranberry Jelly Stewed Celery
Cress Salad

Wafers Cheese Balls

Ice Cream Coffee

SUPPER—In Chafing Dish

Duck à la Bordelaise

Whole Wheat Bread Coffee

Canned Fruit Sponge Cake

Fifth MONDAY

BREAKFAST

Fruit

Wheatlet, Milk

Creamed Cod Corn Muffins

Coffee

LUNCH

Sardines on Lettuce
French Dressing

Whole Wheat Bread, Butter

Sliced Oranges

DINNER

Egg Soup (duck bones)

Macaroni (Italian style)

Bean Croquettes, Cream Sauce

Baked Onions

Parson's Sponge

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JANUARY — FEBRUARY

Fifth TUESDAY

BREAKFAST

Fruit

Rolled Wheat, Milk

Broiled Bacon Steak

Rolls Coffee

LUNCH

Rice Croquettes, Cheese Sauce

Whole Wheat Bread

Stewed Prunes

DINNER

Tomato Soup

Stuffed Leg of Mutton
Brown Sauce

Hominy Boiled Onions

Cabbage Salad

Wafers Cheese

Steamed Apple Pudding

First SUNDAY

BREAKFAST

Baked Apples Brown Bread

Coffee

DINNER

Clear Soup Bread Sticks

Roasted Turkey, Giblet Sauce
Cranberry Jelly

Mashed Sweet Potatoes

Boiled Onions

Celery and Apple Salad

Rice Pudding Coffee

SUPPER—In Chafing Dish

Creamed Turkey Rolls

Canned Peaches Sunshine Cake

Tea

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FEBRUARY

First MONDAY

BREAKFAST

Fruit

Omelet Rice Muffins

Coffee

LUNCH

Turkey Sandwiches Olives

Cocoa Wafers

DINNER

Cream of Rice Soup

Broiled Steak

Mashed Browned Potatoes

Canned Corn Lettuce Salad

Wafers Cheese

Orange Whip

First TUESDAY

BREAKFAST

Apple Sauce with Granose

Rolls Coffee

LUNCH

Minced Beef on Toast Tea

Fruit Wafers

DINNER

Mock Oyster Soup

Baked Beans, Tomato Sauce

Celery Salad

Poor Man's Tartlets Coffee

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FEBRUARY

First WEDNESDAY

BREAKFAST

Baked Apples
Oatmeal, Milk
Scrambled Eggs
Toast Coffee

LUNCH

Broiled Oysters Toast

Coffee

DINNER

Consommé with Egg Balls
Celery Olives
Fried Smelts, Sauce Tartar
Roasted Beef, Brown Sauce
Sweet Potatoes
Creamed Turnips
Apple Salad in Apple Shells
Thin Crackers
Mock Charlotte, Custard Sauce

First THURSDAY

BREAKFAST

Sliced Ripe Bananas in Hot Wheatlet, Cream
Frizzled Chipped Beef
Corn Bread
Coffee

LUNCH

Cold Beef in Tomato Aspic Mayonnaise
Whole Wheat Bread
Cocoa Ginger Wafers

DINNER

Cream of Tomato Soup

Ragout of Beef in Potato Border
Squash (pan baked)

Celery Salad Wafers

Apple Dumplings, Hard Sauce

Coffee

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FEBRUARY

First FRIDAY

BREAKFAST

Broiled Fish Corn Bread

Coffee

LUNCH

Fried Oysters, Cabbage Salad

Brown Bread Coffee

DINNER

Brown Broth

Celery Olives

Eggs à la Martin Rolls

Nut Roll, Sauce Hollandaise

Scalloped Tomatoes
Beet Root Salad

Toasted Crackers Cheese

Coffee

First SATURDAY

BREAKFAST

Oranges

Oatmeal, Milk

Minced Beef Toast

Coffee

LUNCH

Celery Salad

Bread and Butter Sandwiches

Baked Apples

DINNER

Soup Crécy

Panned Chicken, Brown Sauce
Guava Jelly

Boiled Rice Baked Onion;

Chicory Salad

Wafers Cheese

Lemon Jelly, Nogg Sauce

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FEBRUARY

Second SUNDAY

BREAKFAST

Baked Bananas

Oatmeal, Milk

Toast Coffee

DINNER

Clear Soup with Farina Blocks

Celery Olives

Roasted Duck, Walnut Stuffing
Grape Jelly

Sweet Potatoes (Southern fashion)

Stewed Celery

Waldorf Salad

Jerusalem Pudding Coffee

SUPPER

Japanese Salad Milk Biscuits

Coffee

Canned Fruit Cake

Second MONDAY

BREAKFAST

Baked Apples, Cream

Eggs Toast

Coffee

LUNCH

Cup of Bouillon

Minced Duck in Rice Border

Cocoa

DINNER

Clear Soup with Macaroni

Broiled Chops Stewed Potatoes

Onions au Suprême

Chicory Salad Toast Fingers

French Floating Island

Coffee

Digitized by Google

FEBRUARY

Second TUESDAY

BREAKFAST

Chopped Dates in Hot Wheatlet
Cream
Broiled Calf's Liver Bacon
Toast Coffee

LUNCH

Nut Croquettes, Tomato Sauce

Celery

Baked Bananas

DINNER

Cream of Turnip Soup (chop trimmings)

Cannelon, Brown Sauce

Delmonico Potatoes Spinach

Celery Salad

Velvet Cream

Second WEDNESDAY

BREAKFAST

Oatmeal, Cream

Thin Round Steak Rolls

Coffee

LUNCH

Enchilades Brown Bread

Celery

Cocoa Ginger Wafers

DINNER

Clear Soup with Suet Balls

Chicken Croquettes (white meat)

Peas

Milk Biscuits

Oyster Salad

Toasted Crackers Cheese

Coffee

Digitized by Google

FEBRUARY

Second THURSDAY

BREAKFAST

Baked Apples

Oatmeal, Milk

Rolls Coffee

LUNCH

Hominy Croquettes
Cheese Sauce

Whole Wheat Muffins

DINNER

Soup Soubise

Boiled Shoulder of Mutton
Egg Sauce

Rice Stewed Celery

Carrot and Chicory Salad

Wafers Cheese

Apple Gelatin

Coffee

Second FRIDAY

BREAKFAST

Steamed Prunes

Granose, Cream

Broiled Fish Toast

Coffee

LUNCH

Oyster Croquettes
Sauce Hollandaise

Cabbage Salad

Wafers Cheese

Coffee

DINNER

Peanut Soup

Impernarda Brown Bread

Cheese Soufflé

Waldorf Salad

Toasted Crackers Coffee

Digitized by Google

FEBRUARY

Second SATURDAY

BREAKFAST

Granose, Grape Juice

Toast Coffee

LUNCH

Canned Peach Shortcake
Cream

DINNER

Tomato Soup, Croûtons

Veal Cutlet, Brown Sauce

Mashed Sweet Potatoes Spinach
Chicory Salad

Crackers Cheese

Apple Tapioca

Coffee

Third SUNDAY

BREAKFAST

Fruit

Gluten Gems Soft Eggs

Coffee

DINNER

Giblet Soup

Roasted Turkey, Oyster Sauce
Cranberry Jelly

Stuffed White Potatoes

Spanish Onions with Brown
Sauce

Chicory Salad

Crackers Cheese

Ice Cream Cake

Coffee

SUPPER

Salmon Salad

Brown Bread Sandwiches

Canned Peaches Water Thins

Digitized by Google

FEBRUARY

Third MONDAY

BREAKFAST

Oranges
Oatmeal, Milk
Eggs Bacon
Coffee

LUNCH

Cold Turkey
Celery with Mayonnaise
Rice Muffins Coffee
Stuffed Dates

DINNER

Cream of Rice Soup (turkey bones)

Mock Fillet, Tomato Sauce

Rice Cole Slaw

Apple Pone, Cider Sauce

Coffee

Third TUESDAY

BREAKFAST

Grape Fruit
Hominy Grits, Cream
Minced Turkey Toast
Coffee

LUNCH

Cream of Potato Soup

Cheese Soufflé Bread

Oranges

DINNER

Egg Soup

Broiled Steak

French Fried Sweet Potatoes

Spinach

Celery Salad

Thin Crackers Cheese

Oranges and Bananas Sliced

Digitized by Google

FEBRUARY

Third WEDNESDAY

BREAKFAST

Granose, Grape Juice

Eggs Brouilli Toast

Coffee

LUNCH

Lobster à la Newburg

Saratoga Chips

Brown Bread Coffee

DINNER

Cream of Celery Soup

Pulled Bread

Stuffed Leg of Mutton
Brown Sauce

Rice Stewed Carrots

Endive Salad

Wafers Cheese

Creamy Pudding

Coffee

Third THURSDAY

BREAKFAST

Chopped Dates

Hot Farina, Cream

Toast Bacon

Coffee

LUNCH

Lentil Rolls, Sauce Béchamel

Muffins

Stewed Prunes Water Thins

DINNER

Cream of (canned) Pea Soup

Hot-Pot (cold mutton)

Lady's Cabbage

Corn Bread

Cold Spinach, French Dressing

Crackers

Apple Stephon

Coffee

Digitized by Google

FEBRUARY

Third FRIDAY

BREAKFAST

Broiled Salt Mackerel Toast

Coffee

LUNCH

Fish à la Crème

Baked Potatoes

Chicory Salad Water Thins

DINNER

Oyster Soup Crackers

Baked Fish
Brown Tomato Sauce

Plain Potatoes

Dill Cucumbers
French Dressing

Cheese Soufflé Wafers

Coffee

Third SATURDAY

BREAKFAST

Oranges
Oatmeal, Cream
Broiled Lamb's Kidneys
Muffins
Coffee

LUNCH

Deviled Oysters Pulled Bread

Celery

Sliced Oranges

DINNER

Normandy Soup

Beef Steak à la Bordelaise

Stuffed Potatoes

Baked Bermuda Onions

Cabbage Salad

Wafers Cheese

Grandmother's Rice Pudding

Digitized by Google

FEBRUARY

Fourth SUNDAY

BREAKFAST

Grape Fruit

Broiled Sweetbreads Toast

Coffee

DINNER

Consommé with Curry

Roasted Beef, Brown Sauce

Potato Croquettes Kale

Corn Salad, French Dressing

Crackers Cheese

Chocolate Parfait

Coffee

SUPPER

Nut Sandwiches Cocoa

Fruit

Fourth MONDAY

BREAKFAST

Stewed Apples Granose

Omelet Toast

Coffee

LUNCH

Cold Beef Potato Salad

Whole Wheat Bread

Tea

DINNER

English Beef Soup

Mutton Cutlets, Tomato Sauce

Rice Stewed Turnips

Celery Salad

Caramel Custards

Digitized by Google

FEBRUARY

Fourth TUESDAY

BREAKFAST

Oatmeal, Milk
Broiled Bacon
Panned Baked Apples Toast
Coffee

LUNCH

Minced Beef on Toast
Celery
Tea

DINNER

Grape Fruit
Spaghetti à la Italienne
Fried Calves' Brains
Italian Potato Croquettes
Jambolaya
Waldorf Salad
Swiss Cheese Toasted Crackers
Coffee

Fourth WEDNESDAY

BREAKFAST

Steamed Figs, Cream
Chops Oatmeal Mush Bread
Coffee

LUNCH

Eggs à la Martin
Whole Wheat Milk Biscuit
Celery
Fried Bananas, Lemon Sauce

DINNER

Grape Fruit
Casuela Boiled Rice
Corn Bread
Spanish Salad Water Thins
Café Parfait

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FEBRUARY

Fourth THURSDAY

BREAKFAST

Stewed Apples Granose

Eggs Bacon

Toast Coffee

LUNCH

Shad Roe Salad Brown Bread

Coffee

DINNER

Giblet Soup (giblets from casuela)

Egyptian Cylinders Rice

Apple Salad

Cocoa Cake

Cocoa, Whipped Cream

Fourth FRIDAY

BREAKFAST

Oranges
Oatmeal, Cream
Broiled Salt Shad or Salmon
Corn Bread
Coffee

LUNCH

Oyster Salad

Bread and Butter Sandwiches

Coffee, Whipped Cream

DINNER

Fish Chowder

Bean Croquettes, Cream Sauce

Cabbage Salad

Toasted Crackers Camembert

Coffee

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FEBRUARY — MARCH

Fourth SATURDAY

BREAKFAST

Farina, Cream
Broiled Chops
Creamed Potatoes
Coffee

LUNCH

Baked, Mashed Dried Peas

Rice

Brown Bread, Butter

DINNER

Oatmeal Soup
Braised Ducks, Brown Sauce
Guava Jelly
Browned Parsnips Rice
Celery Salad
Thin Crackers Cheese
Coffee Jelly, Whipped Cream

First SUNDAY

BREAKFAST

Oranges
Beauregard Eggs Toast
Coffee

DINNER

Clear Soup with Macaroni
Larded Fillet, Mushroom Sauce
Potato Croquettes
Celery Salad Thin Crackers
Pistachio Ice Cream
Coffee

SUPPER

Nut Sandwiches Duck Salad
Cocoa, Whipped Cream
Rolled Wafers

Digitized by Google

MARCH

First MONDAY

BREAKFAST

Oranges
Oatmeal, Cream
Poached Eggs on Toast
Coffee

LUNCH

Creamed Codfish
Scotch Scones
Coffee

DINNER

Barley Soup
Broiled Steak, Butter Sauce
Hashed Browned Potatoes Peas
Lettuce Salad
Thin Crackers Cheese
Sliced Oranges

First TUESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Broiled Shad Melts Muffins
Coffee

LUNCH

Club Sandwiches Olives
Coffee

DINNER

Clear Soup with Rice
Hamburg Steak
Spanish Pepper Sauce
Potato Timbale Cole Slaw
Fruit Gelatin, Cream
Coffee

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MARCH

First WEDNESDAY

BREAKFAST

Wheatlet

Sliced Bananas, Cream

Rolls Coffee

LUNCH

Potatoes Stuffed with Fish

Corn Muffins

Sliced Oranges

DINNER

Purée of Lentils

Brown Fricassée of Chicken

Rice

Currant Jelly

Canned Asparagus (cold)
French Dressing

Coffee Cake Coffee

First THURSDAY

BREAKFAST

Omelet Toast

Fruit Gems Coffee

LUNCH

Welsh Rarebit Toast

Coffee

DINNER

Cream of Spinach Soup

Braised Ribs of Beef
Brown Sauce

Baked Potatoes

Lettuce Salad

Toasted Crackers Cheese

Fig Turnovers, Cream

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MARCH

First FRIDAY

BREAKFAST

Oranges
Fried Small Fish
Graham Muffins
Coffee

LUNCH

Cream of Potato Soup

Egg Rolls

Baked Apples

DINNER

Cream of Corn Soup

Boiled Thick Slice Halibut
Sauce Hollandaise

Potato Balls

Apple Salad Pulled Bread

Coffee

First SATURDAY

BREAKFAST

Oranges
Oatmeal, Cream
Minced Beef Cornmeal Muffins
Coffee

LUNCH

Clam Bouillon with Whipped Cream, Crackers

Celery Salad Cheese Toast

Baked Bananas, Sherry Sauce

DINNER

Calf's Head Soup

Roasted Loin Mutton
Tomato Sauce

Rice Peas

Lettuce and Orange Salad

Thin Wafers Cheese

Compote of Canned Pears

Coffee

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MARCH

Second SUNDAY

BREAKFAST

Fruit

Oatmeal, Milk

Rice Muffins Coffee

DINNER

Clear Soup with Marrow Balls

Roasted Chicken, Giblet Sauce.
Grape Jelly

Rice Croquettes

Boiled Bermudas

Brioche, Purée of Peaches

Coffee

SUPPER

Boiled Calf's Head,
Sauce Vinaigrette

Rolls

Sliced Pineapple Cake

Second MONDAY

BREAKFAST

Hot Farina with Canned Peaches
Cream

Eggs Toast Coffee

LUNCH

Minced Chicken on Toast, Tea

Fruit

DINNER

Cream of Farina Soup
(chicken bones)

Broiled Steak

Stuffed Potatoes

Spinach

Cabbage Salad

Wafers Cheese

Pop Overs, Cooking School
Sauce

Coffee

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MARCH

Second TUESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Hamburg Steak (end of steak)
Rolls Coffee

LUNCH

Creamed Macaroni
Whole Wheat Bread

Cocoa, Whipped Cream

DINNER

Cream of Peanut Soup
Stuffed Beef's Heart
Brown Sauce
Fried Hominy
Asparagus on Toast
Lettuce and Onion Salad
Wafers Cheese
Maple Meringue
Coffee

Second WEDNESDAY

BREAKFAST

Fruit
Hominy Grits, Butter
Thin Broiled Ham
Whole Wheat Biscuits
Coffee

LUNCH

Apples and Rice Pulled Bread

Tea

DINNER

Soup Normandy
Crown Roast, Brown Sauce
Browned Mashed Potatoes
Canned Peas
Chicory Salad
Wafers Cheese Balls
Apple Custard

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MARCH

Second THURSDAY

BREAKFAST

Stewed Prunes
Oatmeal, Milk
Minced Mutton Toasted
Coffee

LUNCH

Cold Mutton (crown roast)
Celery Mayonnaise
Whole Wheat Bread, Butter
Steamed Figs, Whipped Cream

DINNER

Barley Broth
Cannelon of Beef, Tomato Sauce
Baked Potatoes
Creamed Turnips
Cabbage and Apple Salad
Wafers Cheese
Rice Pudding

Second FRIDAY

BREAKFAST

Baked Apples
Codfish Balls, Tomato Sauce
Brown Bread Coffee

LUNCH

Fried Oysters
Cabbage, French Dressing
Brown Bread Coffee

DINNER

Oyster Bisque
Boiled Striped Bass
Sauce Hollandaise
Potatoes au Gratin Celery
Cheese Toasted Crackers
Coffee

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MARCH

Second SATURDAY

BREAKFAST

Oranges
Wheatlet, Milk
Omelet Gems
Coffee

LUNCH

Sliced Nut Sausage
Whole Wheat Biscuits
Tea
Sliced Oranges

DINNER

Tomato Soup
Broiled Steak, Butter Sauce
Browned Sweet Potatoes
Creamed Carrots
Corn Salad, French Dressing
Cheese Toasted Crackers
German Compote

Third SUNDAY

BREAKFAST

Baked Apples, Cream
Bacon, Eggs
Corn Gems Coffee

DINNER

Palestine Soup
Roasted Turkey, Oyster Sauce
Grape Jelly
Potato Croquettes
Stewed Celery
Lettuce Salad
Wafers Cheese
Rice Jelly
Coffee

SUPPER

Turkey Salad
Bread and Butter Sandwiches
Tea

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MARCH

Third MONDAY

BREAKFAST

Oranges
Oatmeal, Milk
Steamed Eggs Toast
Coffee

LUNCH

Broiled Tripe, Tomato Sauce
Creamed Potatoes
Canned Fruit Wafers

DINNER

Cream of Rice Soup
Broiled Chops Boiled Rice
Creamed Cabbage
Celery Salad Wafers
Bakewell Pudding

Third TUESDAY

BREAKFAST

Chopped Dates in Hot Oatmeal
Cream
Toast Coffee

LUNCH

Oysters in Chafing Dish
Brown Bread
Cole Slaw
Coffee, Whipped Cream
Wafers

DINNER

Soup Maigre
Brown Stew, Dumplings
Spinach
Waldorf Salad Wafers
Oatmeal Pudding
Coffee

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MARCH

Third WEDNESDAY

BREAKFAST

Stewed Apples
Cornmeal Mush, Milk
Creamed Chipped Beef Toast
Coffee

LUNCH

Cream Celery Soup
Whole Wheat Bread
Baked Apples

DINNER

Lentil Soup
Panned Chicken, Brown Sauce
Rice Creamed Onions
Cabbage Salad
Wafers Cottage Cheese
Steamed Molasses Pudding

Third THURSDAY

BREAKFAST

Boiled Rice with Raisins, Cream
Omelet Toast
Coffee

LUNCH

Minced Chicken on Toast
Cocoa with Whipped Cream
Ginger Wafers

DINNER

Soup Soubise (chicken stock)
Broiled Round Steak
Parsley Sauce
Hominy Croquettes
Creamed Cabbage
Spinach Salad
Wafers Cheese
Tapioca Pudding

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MARCH

Third FRIDAY

BREAKFAST

Oranges
Broiled Salt Salmon
Corn Bread
Coffee

LUNCH

Beauregard Eggs Toast

Sliced Oranges

DINNER

Mock Bisque Soup
Hawaiian Picked Fish
Plain Boiled Potatoes
Hot Brown Bread
Canned Green Pea Salad on Lettuce Leaves
Wafers Cheese Balls
Coffee

Third SATURDAY

BREAKFAST

Fruit
Oatmeal, Milk
Eggs Toast
Coffee

LUNCH

Spaghetti à la Royale Gems

Coffee

Baked Apples

DINNER

Sago Soup
Stuffed Calves' Hearts
Brown Sauce
Mashed Potatoes
Scalloped Tomatoes
Cabbage Salad
Wafers Cheese
Cocoa, Whipped Cream
Banana Cake

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MARCH

Fourth SUNDAY

BREAKFAST

Fruit

Fried Small Fish Milk Biscuit

Coffee

DINNER

Clear Soup

Roasted Rib of Beef
Brown Sauce

Browned Sweet or White
Potatoes

Spinach

Celery Salad

Wafers Cheese

Ice Cream

Coffee

SUPPER

Cold Beef, Aspic Potato Salad

Brown Bread Coffee

Canned Fruit Almond Loaf

Fourth MONDAY

BREAKFAST

Sliced Oranges and Bananas

Cream of Wheat, Cream

Creamed Chipped Beef Toast

Coffee

LUNCH

Welsh Rarebit Toast

Coffee

DINNER

Beef Croquettes, Tomato Sauce

Peas Milk Biscuits

Apple Salad

Wafers Cream Cheese

Banana Pudding, Cream

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MARCH

Fourth TUESDAY

BREAKFAST

Boiled Rice with Steamed Dates
Milk

Whole Wheat Gems Coffee

LUNCH

Cream of Cheese Soup Toast

Baked Apples

DINNER

Vegetable Soup

Boiled Shoulder of Mutton
Caper Sauce

Boiled Rice

Stewed Yellow Turnips

Nut Salad Toast Fingers

Maple Meringue

Coffee

Fourth WEDNESDAY

BREAKFAST

Oranges

Gluten Mush, Cream

Rice Muffins Coffee

LUNCH

Oysters in Chafing Dish Toast

Cheese Wafers

Coffee

DINNER

Cream of Turnip Soup
(mutton water)

Boiled Fresh Beef's Tongue

Horseradish Sauce

Rice Croquettes Spinach

Cabbage Salad

Wafers Cheese

Fruit Gelatin

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MARCH

Fourth THURSDAY

BREAKFAST

Baked Apples, Cream

Bacon and Eggs

Whole Wheat Gems Coffee

LUNCH

Cold Beef's Tongue

Celery Mayonnaise

Bread and Butter Tea

DINNER

German Gruel Soup

Nut Sausages, Brown Sauce

Spaghetti in Cream Sauce

Egg Salad Cheese Fingers

Cottage Gems, Orange Sauce

Fourth FRIDAY

BREAKFAST

Apples

Creamed Fish Boiled Potatoes

Corn Gems Coffee

LUNCH

Scalloped Oysters Milk Biscuits

Cheese Crackers Coffee

DINNER

Mock Oyster Soup

Baked Fish, Brown Sauce

Baked Potatoes

Scalloped Tomatoes

Celery Salad

Wafers Cheese

Coffee

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MARCH

Fourth SATURDAY

BREAKFAST

Fruit

Creamed Fish Milk Biscuits

Coffee

LUNCH

Fricassée of Dried Beef

Mush Bread

Stewed Prunes Dainty Wafers

Tea

DINNER

Clear Soup with Macaroni

Broiled Steak

Stewed Celery, Stuffed Potatoes

Coffee Bavarian Cream

Fifth SUNDAY

BREAKFAST

Sliced Oranges

Omelet Whole Wheat Gems

Coffee

DINNER

Clear Soup with Croûtons

Roast Ribs of Beef
Brown Sauce

Mashed Sweet Potatoes, Browned

Boiled Onions

Celery Salad

Toasted Crackers Cheese

Pistachio Ice Cream

Nut Wafers Coffee

SUPPER

Thin Cold Beef Potato Salad

Brown Bread, Butter

Lemon Jelly Sponge Cake

Digitized by Google

MARCH

Fifth MONDAY

BREAKFAST

Fruit
Oatmeal, Milk
Soft Boiled Eggs Toast
Coffee

LUNCH

Steamed Eggs Brown Bread
Celery
Stewed Fruit Wafers

DINNER

Clear Soup with Rice
Braised Top Ribs of Beef
Browned Potatoes
Stewed Turnips
Cress Salad
Toasted Crackers Cheese
Orange Tapioca

Fifth TUESDAY

BREAKFAST

Sliced Bananas in Hot Oatmeal Cream
Broiled Bacon Rice Gems
Coffee

LUNCH

Hashed Beef on Toast in Tomato Sauce
Stewed Prunes Crackers
Tea

DINNER

Egg Soup
Stuffed Calves' Heart
Brown Sauce
Potato Croquettes, Canned Corn
Cabbage Salad
Toasted Crackers Cheese
Nuts Raisins
Cocoa with Whipped Cream

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APRIL

First SUNDAY

BREAKFAST

Fruit

Beauregard Eggs Toast

Coffee

DINNER

Clear Soup with Suet Balls

Roasted Duck, Walnut Stuffing

Stewed Turnips

Celery

Peach Ice Cream (canned peaches)

Sponge Cake

SUPPER

Broiled Sardines on Toast

Lemon Jelly Soft Custard

Sponge Cake

First MONDAY

BREAKFAST

Fruit

Oatmeal, Milk

Minced Duck on Toast, Brown Sauce

Coffee

LUNCH

Panned Oysters Brown Bread

Celery

Coffee, Whipped Cream

DINNER

Cream of Corn Soup

Nut Roll, Sauce Hollandaise

Scalloped Tomatoes

Cress Salad

Toasted Crackers Cheese

Mock Charlotte

Digitized by Google

APRIL

First TUESDAY

BREAKFAST

Fruit

Spanish Omelet Gluten Gems

Coffee

LUNCH

Broiled Tripe Cabbage Salad

Brown Bread Coffee

DINNER

Peanut Soup

Baked Macaroni and Cheese

Boiled Rice

Mayonnaise of Celery

Toasted Crackers

Apple Charlotte

First WEDNESDAY

BREAKFAST

Chopped Dates in Hot Farina Cream

Eggs Toast

Coffee

LUNCH

Corn Fritters (canned corn) Tomato Sauce

Brown Bread and Butter

Tea

DINNER

Clear Soup with German Farina Blocks

Curry of Chicken (Hawaiian fashion)

Boiled Rice Stewed Tomatoes

Cold Asparagus, French Dressing

Banana Pudding

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APRIL

First THURSDAY

BREAKFAST

Sliced Oranges
Hamburg Steaks
Cornmeal Gems
Coffee

LUNCH

Welsh Rarebit Toast

Coffee

DINNER

Cream of Asparagus Soup
(asparagus butts)

Broiled Steak

Potatoes (mashed and browned)

Canned Beets with Butter

Jerusalem Pudding

First FRIDAY

BREAKFAST

Creamed Salt Cod

Plain Boiled Potatoes

Corn Bread Coffee

LUNCH

Fried Perch Graham Gems

Sliced Oranges Water Thins

DINNER

Bisque of Clam

Boiled Rock Fish
Sauce Hollandaise

Plain Boiled Potatoes
Parsley Sauce

Cold Asparagus, French Dressing

Crackers Coffee Cheese

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APRIL

First SATURDAY

BREAKFAST

Granose, Grape Juice

Creamed Fish Gluten Gems

Coffee

LUNCH

Stewed Lentils with Rice

Hot Boston Brown Bread

Baked Apples

DINNER

Sago Soup

Panned Chicken, Brown Sauce

Baked Potatoes

Stewed Cabbage

Cress Salad

Toasted Crackers Cheese

Orange Whip

Second SUNDAY

BREAKFAST

Fruit

Poached Eggs on Toast

Coffee or Cocoa
Whipped Cream

DINNER

Consommé à la Duchesse

Fricandeau of Veal, Brown Sauce

Baked Macaroni

Scalloped Tomatoes

Cold Asparagus, French Dressing

Strawberry Ice Cream

Lady Fingers

Coffee

SUPPER—In Chafing Dish

Creamed Sweetbreads with
Mushrooms

Bread, Butter

Lemon Jelly Lady Fingers

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APRIL

Second MONDAY

BREAKFAST

Fruit
Oatmeal, Milk
Minced Veal on Toast
Coffee

LUNCH

Potato Pudding with Chopped Veal Filling, Cream Sauce
Whipped Cream Wafers
Tea

DINNER

Cream of Corn Soup (canned corn)
Broiled Chops
Creamed Potatoes Peas
Cabbage Salad
Toasted Crackers Cheese
Coffee

Second TUESDAY

BREAKFAST

Strawberries
Oatmeal, Milk
Broiled Bacon Toast
Coffee

LUNCH

Veal Croquettes
Mayonnaise of Celery
Bread, Butter
Cocoa, Whipped Cream

DINNER

Clear Soup with Tomato Blocks
Panned Chicken, Cream Sauce
Boiled Rice Asparagus
Parson's Sponge

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APRIL

Second WEDNESDAY

BREAKFAST

Steamed Figs Granose, Cream

Eggs Toast

Coffee

LUNCH

Stewed Giblets Boiled Rice

Bread, Butter

Tea

DINNER

Cream of Tomato Soup

Croûtons

Beefsteak Rolls, Brown Sauce

Italian Potato Croquettes

New Beets (canned)

Cress Salad

Toasted Crackers Cheese

Poorman's Tartlets

Second THURSDAY

BREAKFAST

Oranges

Broiled Lamb Chops Toast

Coffee

LUNCH

Hot Apples and Rice, Cream

Gluten Gems Tea

DINNER

Cream of Pea Soup (canned peas)

Larded and Braised Calf's Liver Brown Sauce

Boiled Rice

Stewed New Carrots

Cold Asparagus, French Dressing

Baked Bananas Ginger Wafers

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APRIL

Second FRIDAY

BREAKFAST

Oatmeal, Milk
Broiled Salt Mackerel
Corn Bread
Coffee

LUNCH

Baked Beans with Tomato Sauce

Brown Bread Coffee

DINNER

Cream of Clam Soup

Cabbage Stuffed with Rice and Lentils, Cream Sauce

Scalloped Tomatoes

Cold Asparagus, French Dressing

Chocolate Sponge

Second SATURDAY

BREAKFAST

Bananas

Hominy Grits, Cream

Toast Coffee

LUNCH

Minced Calf's Liver on Toast
Tomato Sauce

Strawberries

DINNER

German Flour Gruel

Broiled Steak

French Fried Potatoes

Asparagus on Toast

Rice Jelly

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APRIL

Third SUNDAY

BREAKFAST

Fruit

Poached Eggs on Toast

Coffee

DINNER

Clear Soup with Marrow Balls

Roasted Chickens, Brown Sauce

Guava Jelly

Potato Croquettes

Asparagus on Toast

Ice Cream Angel's Food

Coffee

SUPPER

Chicken Salad

Bread and Butter Sandwiches

Angel's Food Lemon Jelly

Third MONDAY

BREAKFAST

Fruit

Wheatlet, Milk

Minced Chicken on Toast

Coffee

LUNCH

Sardines

Brown Bread Sandwiches

Fruit

DINNER

Clear Tomato Soup Croûtons

Cannelon, Brown Sauce

Mashed Potatoes Canned Corn

Cress Salad

Toasted Crackers Cheese

Coffee

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APRIL

Third TUESDAY

BREAKFAST

Oranges
Granose, Milk
Eggs Toast
Coffee

LUNCH

Potato Chowder Corn Bread

Cocoa, Whipped Cream

DINNER

Pea Soup
Stuffed Breast of Mutton
Tomato Sauce
Currant Jelly
Boiled Rice
Cold Asparagus, French Dressing
Strawberry Sago

Third WEDNESDAY

BREAKFAST

Fruit
Wheatlet, Cream
Broiled Sweetbreads Toast
Coffee

LUNCH

Thin Cold Mutton Cress Salad
Bread, Butter
Tea

DINNER

Cream of Rice Soup (mutton bones)
Roasted Chicken, Giblet Sauce
Quince Jelly
Boiled Rice Peas
Lettuce Salad
Toasted Wafers Cheese
St. Petersburg Whip

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APRIL

Third THURSDAY

BREAKFAST

Sliced Bananas, Cream
Creamed Chipped Beef
Whole Wheat Muffins
Coffee

LUNCH

Minced Mutton on Toast
Tomato Sauce

Stewed Prunes Gingerbread

DINNER

Chicken Broth with Rice
(chicken bones)

Mock Fillet, Tomato Sauce

Baked Macaroni

Stewed Cabbage

Junket, Whipped Cream

Third FRIDAY

BREAKFAST

Codfish Balls, Cream Sauce

Brown Bread

Coffee

LUNCH

Bean Soufflé

Whole Wheat Bread

Stewed Prunes Thin Crackers

DINNER

Egg Soup (left-over yolks)

Planked Shad

Potatoes à la Flamande

Scalloped Tomatoes

Cold Asparagus, French Dressing

Toasted Crackers Cheese

Coffee

Digitized by Google

APRIL

Third SATURDAY

BREAKFAST

Strawberries

Eggs à la Martin Toast

Coffee

LUNCH

Broiled Calf's Liver

French Fried Potatoes

Bread, Butter

Fruit

DINNER

Clear Soup with Macaroni

Pot Roast of Beef

Plain Boiled Potatoes

German Cabbage

Cress Salad

Toasted Crackers Cheese

Coffee Sponge

Fourth SUNDAY

BREAKFAST

Oatmeal, Cream

Scrambled Eggs Toast

Coffee

DINNER

Clear Soup with Suet Balls

Roasted Lamb, Mint Sauce

Boiled Rice Asparagus Tips

Cress and Lettuce Salad

Toasted Crackers Cheese

Strawberry Ice Cream

Coffee

SUPPER

Lamb Salad Nut Sandwiches

Cocoa, Whipped Cream

Wafers

Digitized by Google

APRIL

Fourth MONDAY

BREAKFAST

Fruit
Oatmeal, Milk
Broiled Bacon Muffins
Coffee

LUNCH

Cold Lamb Sliced Tomatoes
Whole Wheat Bread Tea

DINNER

Soup Soubise
Broiled Steak
Mashed Browned Potatoes
Stewed Asparagus (left-over asparagus)
Dandelion Salad
Toasted Crackers Cheese
Velvet Cream

Fourth TUESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Broiled Calf's Liver Toast
Coffee

LUNCH

Minced Lamb Boiled Rice
Fruit Crackers
Tea

DINNER

Normandy Soup
Mutton Hot-Pot
Scalloped Tomatoes
Shaddock Salad
Toasted Crackers Cheese
Strawberry Shortcake

Digitized by Google

APRIL

Fourth WEDNESDAY

BREAKFAST

Sliced Bananas in Hot Wheatlet Cream

Whole Wheat Gems

Coffee

LUNCH

Warmed-over Hot-Pot in Rice Border

Sliced Oranges Gingerbread

DINNER

Tomato Soup

Brown Fricassée of Chicken

Boiled Rice

Baked Tomatoes

Dandelion and Cress Salad

Toasted Crackers Cheese

Whipped Cream with Chopped Almonds

Fourth THURSDAY

BREAKFAST

Cream of Wheat, Cream

Beauregard Eggs Coffee

LUNCH

Macaroni Croquettes
Cheese Sauce

Corn Bread Tea

DINNER

Giblet Soup

Broiled Chops

Delmonico Potatoes

Dandelion Greens

Cold Asparagus, French Dressing

Coffee

Digitized by Google

APRIL

Fourth FRIDAY

BREAKFAST

Fruit

Oatmeal, Milk

Broiled Fish Creamed Potatoes

Bread Coffee

LUNCH

Deviled Crabs, Sauce Tartare

Brown Bread

Coffee

DINNER

Cream of Oatmeal Soup

Slice of Halibut à la Flamande

New Potatoes in Jackets

Asparagus in Bread Boat

Mock Charlotte
Strawberry Sauce

Fourth SATURDAY

BREAKFAST

Fruit

Smothered Beef Corn Bread

Coffee

LUNCH

Strawberry Shortcake, Cream

DINNER

Potato Chowder

Beef Olives, Brown Sauce

Potatoes à la Crème

Dandelion Greens

Cress Salad

Toasted Crackers Cheese

Pop Overs with Orange Sauce

Digitized by Google

APRIL

Fifth SUNDAY

BREAKFAST

Granose, Grape Juice
Eggs in Tomato Sauce
Rice Muffins
Celery

DINNER

Clear Soup Croûtons
Roasted Rib of Beef
Brown Sauce
Mashed and Browned Potatoes
Asparagus on Toast
Cress and Dandelion Salad
Toasted Crackers Cheese
Old Fashioned Rice Pudding
Coffee

SUPPER—In the Library

Nut and Fruit Sandwiches
Cocoa, Whipped Cream
Olives Salted Almonds
Bonbons

Fifth MONDAY

BREAKFAST

Fruit
Oatmeal, Milk
Creamed Chipped Beef
Corn Muffins
Coffee

LUNCH—On tray

Beef Sandwiches Olives
Tea

DINNER

English Beef Soup
Veal Cutlets, Brown Sauce
Baked Tomatoes Boiled Rice
Chive Salad
Toasted Crackers Cheese
Roly Poly, Hard Sauce

Digitized by Google

MAY

First SUNDAY

BREAKFAST

Strawberries
Cream of Wheat, Cream
Broiled Sweetbreads Toast
Coffee

DINNER

Clear Soup with Spaghetti
Larded Fillet of Beef
Mushroom Sauce
Potato Croquettes Peas
Cold Asparagus, French Dressing
Sultana Roll, Strawberry Sauce

SUPPER

Tomato Mayonnaise
Nut Sandwiches
Canned Peaches
Sponge Cake
Tea

First MONDAY

BREAKFAST

Fruit
Oatmeal, Milk
Hamburg Steaks Corn Muffins
Coffee

LUNCH

Cold Fillet, Aspic
Cream Horseradish Sauce
Rolls Tea

DINNER

Clear Soup
Broiled Chops, Parsley Sauce
Baked Potatoes Peas
Lettuce Salad
Wafers Cheese
Strawberries

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MAY

First TUESDAY

BREAKFAST

Fruit
Farina, Cream
Eggs Bacon Toast
Coffee

LUNCH

Minced Beef on Toast
Tomato Sauce

Milk Biscuits Tea

DINNER

Clear Soup with Rice

Roasted Back of Fillet
Brown Sauce

Stuffed Potatoes Asparagus

Mock Charlotte, Egg Sauce

Coffee

First WEDNESDAY

BREAKFAST

Fruit
Granose, Cream
Broiled Fish Toast
Coffee

LUNCH

Cold Sliced Beef
Tomato Catsup

Oatmeal Mush Bread

Tea

DINNER

Cream of Asparagus Soup

Roasted Loin of Mutton

Boiled Rice

Scalloped Tomatoes

Cress Salad

Toasted Crackers Cheese

Fruit Jelly, Cream

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MAY

First THURSDAY

BREAKFAST

Granose, Grape Juice

Broiled Bacon Poached Eggs

Rolls Coffee

LUNCH

Thin Cold Mutton
Tomato Catsup

Muffins Tea

DINNER

Cream of Turnip Soup (mutton bones)

Fricassée of Chicken

Boiled Rice

Stewed Celery

Cold Asparagus, French Dressing

Apple Float

First FRIDAY

BREAKFAST

Fruit

Oatmeal, Milk

Broiled Mackerel Corn Bread

Coffee

LUNCH

Scalloped Mutton Brown Bread

Cabbage Salad

Stewed Prunes Wafers

DINNER

Clam Broth

Planked Shad

Duchess Potatoes

Corn Bread

Cress Salad

Toasted Crackers Cheese

Coffee

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MAY

First SATURDAY

BREAKFAST

Sliced Oranges
Oatmeal, Milk
Broiled Shad Roe Rolls
Coffee

LUNCH

Strawberry Shortcake, Cream

DINNER

Giblet Soup with Rice
Broiled Round Steak
French Fried Potatoes
Canned Peas
Cress and Celery Salad
Toasted Crackers Cheese
Prune Soufflé
Coffee

Second SUNDAY

BREAKFAST

Fruit
Wheatlet, Cream
Creamed Chipped Beef Toast
Coffee

DINNER

Clear Tomato Soup Croûtons
Panned Chicken, Cream Sauce
Rice Asparagus
Dandelion Salad
Wafers Cheese
Strawberry Ice Cream
Coffee

SUPPER

Sardine Salad
Brown Bread Sandwiches
Lemon Jelly Sponge Cups
Coffee

Digitized by Google

MAY

Second MONDAY

BREAKFAST

Fruit
Cream of Wheat, Cream
Broiled Calf's Liver Bacon
Toast Coffee

LUNCH

Cream of Asparagus Soup
Muffins
Fruit

DINNER

Giblet Soup
Broiled Steak
French Fried Potatoes
Cold Asparagus, French Dressing
Strawberries, Cream
Sponge Cake

Second TUESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Omelet Whole Wheat Muffins
Coffee

LUNCH

Hamburg Steaks (ends) Rolls
Fruit Wafers

DINNER

Macaroni Soup
Stuffed Calves' Hearts
Brown Sauce
Baked Potatoes
Dandelion Greens
Lettuce Salad
Wafers Cheese
Caramel Custards
Coffee

Digitized by Google

MAY

Second WEDNESDAY

BREAKFAST

Strawberries
Farina, Cream
Omelet Toast
Coffee

LUNCH

Baked Spaghetti Brown Bread
Lettuce Water Thins

DINNER

Oatmeal Soup
Roasted Chicken, Brown Sauce
Currant Jelly
Boiled Rice Asparagus
Pineapple à la Imperatrice
Coffee

Second THURSDAY

BREAKFAST

Fruit
Oatmeal, Milk
Chops Muffins
Coffee

LUNCH

Chicken Croquettes
Milk Biscuit
Lettuce and Cress Salad

DINNER

Giblet Soup Egg Balls
Roasted Loin of Mutton
Tomato Sauce
Potatoes à la Crème
Stewed Cabbage
Cress Salad
Toasted Crackers Cheese
Syllabub
Coffee

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MAY

Second FRIDAY

BREAKFAST

Sliced Bananas in Hot Oatmeal Cream

Poached Eggs on Toast

Coffee

LUNCH

Plain Boiled Salt Cod
Egg Sauce

Corn Bread

Coffee

DINNER

Tomato Bouillon

Shad (stuffed and baked)
Roe Sauce

Plain Boiled Potatoes

Scalloped Tomatoes

Lettuce Salad

Toasted Crackers Cheese

Coffee

Second SATURDAY

BREAKFAST

Fruit

Creamed Dried Beef

Corn Bread

Coffee

LUNCH

Boiled Rice with Strawberries
Cream

DINNER

Consommé à la Colbert

Nut Roll, Cream Sauce

Scalloped Tomatoes

Strawberry Parfait

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MAY

Third SUNDAY

BREAKFAST

Creamed Codfish

Plain Boiled Potatoes

Brown Bread Coffee

DINNER

Clear Soup with Tomato Blocks

Roasted Duck, Brown Sauce

Potato Croquettes Peas

Lettuce and Radish Salad

Toasted Crackers Cheese

Vanilla Ice Cream
Hot Chocolate Sauce

SUPPER

Broiled Sardines on Toast

Coffee

Lemon Jelly Angel's Food

Third MONDAY

BREAKFAST

Fruit

Oatmeal, Milk

Spanish Omelet Toast

Coffee

LUNCH

Minced Duck Boiled Rice

Fruit

DINNER

Giblet Soup

Broiled Steak

French Fried Potatoes

Stewed Asparagus

Lettuce Salad, French Dressing

Toasted Crackers Cheese

Fruit Cannelons

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MAY

Third TUESDAY

BREAKFAST

Broiled Chops

Creamed Potatoes

Toast Coffee

LUNCH

Brown Stew (end of steak)

Boiled Rice

Fruit

DINNER

Deviled Crabs, Sauce Tartare

Panned Spring Chicken
Cream Sauce

Waffles

Lettuce and Orange Salad

Toasted Crackers Cheese

Coffee

Third WEDNESDAY

BREAKFAST

Granose, Grape Juice

Tomato Omelet Muffins

Coffee

LUNCH

Creamed Chipped Beef

Milk Biscuit

Fruit

DINNER

Brown Soup

Boiled Leg of Mutton
Caper Sauce

Boiled Rice Baked Onions

Cress Salad

Toasted Crackers Cheese

Ice Cream with Chopped Nuts

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MAY

Third THURSDAY

BREAKFAST

Fruit
Oatmeal, Milk
Bobotee Toast
Coffee

LUNCH

Cold Mutton Salad Tomatoes
Bread and Butter
Tea

DINNER

Cream of Turnip Soup (mutton bones)
Shepherd's Pie, Brown Sauce
Baked Tomatoes
Cold Asparagus, French Dressing
Wafers Cheese
Mint Sherbet

Third FRIDAY

BREAKFAST

Stewed Codfish Corn Muffins
Coffee

LUNCH

Broiled Lobster Lettuce Salad
Coffee

DINNER

Frogs' Legs à la Poulette
Planked Shad
Duchess Potatoes
Lettuce Salad
Cheese Soufflé
Coffee

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MAY

Third SATURDAY

BREAKFAST

Steamed Figs in Hot Oatmeal
Milk

Eggs Toast

Coffee

LUNCH

Dumpling Broth Toast

Cocoa Molasses Cake

DINNER

Cock-a-Leekie Soup

The Fowl, Egg Sauce

Scotch Short Bread

Lettuce Salad

Wafers Stilton Cheese

English Breakfast Tea

Sugar, Cream

Fourth SUNDAY

BREAKFAST

Fruit

Egg à la Martin

Whole Wheat Gems

Coffee

DINNER

Clear Soup with Spaghetti

Roasted Forequarter of Lamb
Mint Sauce

Currant Jelly

Boiled Rice Asparagus

Cress Salad

Wafers Cheese

Orange Jelly, Whipped Cream

Coffee

SUPPER

Vegetable Club Sandwiches

Orange Jelly Sponge Cake

Cocoa

Digitized by Google

MAY

Fourth MONDAY

BREAKFAST

Baked Bananas

Minced Lamb Toast

Coffee

LUNCH

Cold Lamb with Cress and Mint Salad

Bread, Butter

Tea

DINNER

Barley Broth

Broiled Rump Steak

Potatoes à la Bordelaise

Spinach

Lettuce Salad Cheese Fingers

Cocoa Cake Coffee

Fourth TUESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Minced Beef on Toast
Tomato Sauce
Coffee

LUNCH

Creamed Chipped Beef

Sour Milk Bread

Tea

DINNER

Soup Crécy

Stewed Chicken, Brown Sauce

Rice Creamed Cabbage

Lettuce and Apple Salad

Wafers Cheese

Lemon Creamy Pudding

Digitized by Google

MAY

Fourth WEDNESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Eggs Bacon
Muffins Coffee

LUNCH

Canned Salmon on Lettuce
Mayonnaise

Brown Bread Coffee

DINNER

Cream of Tomato Soup

Boiled Stuffed Shoulder of Mutton, Caper Sauce

Rice Asparagus

Lettuce Salad

Wafers Cheese

Strawberry Parfait

Coffee

Fourth THURSDAY

BREAKFAST

Fruit
Farina, Cream
Broiled Lamb's Kidneys
Bacon
Rolls Coffee

LUNCH

Cold Sliced Mutton, Mint Jelly

Corn Bread Tea

DINNER

Barley Broth (mutton stock)

Jambolaya Boiled Greens

Parmesan Balls on Lettuce

Toasted Crackers

Caramel Custards

Digitized by Google

MAY

Fourth FRIDAY

BREAKFAST

Fruit

Broiled Fish Corn Bread

Coffee

LUNCH

Clam Chowder Brown Bread

Coffee

DINNER

Cream of Pea Soup

Boiled Sliced Halibut
Sauce Hollandaise

Plain New Potatoes Cucumbers

Toasted Crackers Cheese

Coffee

Fourth SATURDAY

BREAKFAST

Fruit

Rolled Wheat, Cream

Eggs à la Martin Toast

Coffee

LUNCH

Panned Tomatoes, Cream Sauce

Whole Wheat Muffins Coffee

DINNER

Clear Soup

Broiled Steak, Parsley Sauce

Brown Mashed Potatoes Peas

Dandelion Salad

Wafers Cheese

Strawberries

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MAY

Fifth SUNDAY

BREAKFAST

Fruit
Oatmeal, Milk
Chops Creamed Potatoes
Toast Coffee

DINNER

Macaroni Soup
Roasted Lamb, Mint Sauce
Rice Asparagus
Tomato Salad
Wafers Cheese
Strawberry Bavarian Cream
Coffee

SUPPER—In Chafing Dish

Creamed Sweetbreads
Biscuits Coffee
Fruit

Fifth MONDAY

BREAKFAST

Fruit
Oatmeal, Milk
Eggs Rolls
Coffee

LUNCH

Creamed Chipped Beef Toast
Tea
Fruit

DINNER

Tomato Soup
Ragoût of Lamb New Potatoes
Asparagus
Lettuce Salad
Wafers Cheese
Baked Indian Pudding

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MAY JUNE

Fifth TUESDAY

BREAKFAST

Fruit
Creamed Salt Cod
Boiled Potatoes
Brown Bread Coffee

LUNCH

Macaroni Croquettes
Cheese Sauce
Egg Rolls Coffee

DINNER

Rice Broth (lamb bones)
Fricandeau of Veal, Brown Sauce
Rice Greens
Cold Asparagus or Lettuce
Wafers
Nun's Puffs, Lemon Sauce
Coffee

First SUNDAY

BREAKFAST

Fruit
Oatmeal, Milk
Minced Meat, Tomato Sauce
Toast Coffee

DINNER

Clear Soup
Young Ducks, Onion Stuffing
Currant Jelly
Hominy Blocks Peas
Cold Asparagus, French Dressing
Rice Pudding
Coffee

SUPPER

Sweetbreads à la Newburg
Saratoga Chips
Rolls
Strawberries Cake
Coffee

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JUNE

First MONDAY

BREAKFAST

Fruit
Broiled Chops
Creamed Potatoes
Toast Coffee

LUNCH

Minced Duck Toast
Radishes
Fruit Wafers

DINNER

Cream of Hominy Soup (duck bones)
Broiled Steak Baked Potatoes
String Beans
Lettuce, French Dressing
Wafers Cheese
Coffee

First TUESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Shirred Eggs Rolls
Coffee

LUNCH

Welsh Rarebit Toast
Lettuce Salad
Coffee

DINNER

Vegetable Soup (without meat)
Braised Beef, Brown Sauce
Mashed and Browned Potatoes
New Beets
Cress and Dandelion Salad
Toasted Crackers Cheese
Picked Pineapple

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JUNE

First WEDNESDAY

BREAKFAST

Chopped Dates in Hot Cream of Wheat, Cream

Toast Coffee

LUNCH

Strawberry Cannelon, Cream

DINNER

Broiled Lobster, Chili Sauce

Panned Chicken, Cream Sauce

Boiled Rice Asparagus

Lettuce and Onion Salad

Wafers Cheese

Coffee

First THURSDAY

BREAKFAST

Strawberries
Granose, Cream
Poached Eggs on Toast
Coffee

LUNCH

Cold Chicken Milk Biscuits

Sliced Tomatoes

DINNER

Cream of Tomato Soup

Warmed-over Braised Beef
Brown Sauce

Boiled Macaroni Cole Slaw

Strawberry Parfait

Digitized by Google

JUNE

First FRIDAY

BREAKFAST

Broiled Salt Mackerel

Corn Bread

Coffee

LUNCH

Beauregard Eggs Toast

Fruit

DINNER

Mock Bisque Soup

Fish Cutlets, Cream Sauce

Potato Balls

Tomato Mayonnaise

Toasted Crackers

Blanc Mange, Whipped Cream

Coffee

First SATURDAY

BREAKFAST

Fruit

Wheatlet, Cream

Scrambled Eggs Egg Rolls

Coffee

LUNCH

Purée of Black Beans Croûtons

Pineapple Gingerbread

DINNER

Deviled Crabs, Sauce Tartare

Broiled Steak

Potatoes à la Crème

Cold Asparagus, French Dressing

Wafers Cheese

Coffee

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JUNE

Second SUNDAY

BREAKFAST

Eggs in Tomato Sauce

Pocket-book Rolls

Coffee

DINNER

Okra Soup (canned okra)

Roasted Ribs of Beef
Brown Sauce

Potato Croquettes String Beans

Lettuce and Cress Salad

Toasted Crackers Cheese

Brioche, Purée of Apricots

Coffee

SUPPER

Cold Beef Aspic
Horseradish Sauce

Milk Biscuit Tea

Angel's Cake

Fruit

Second MONDAY

BREAKFAST

Granose, Grape Juice

Baked Hash

Toast Coffee

LUNCH

Thin Cold Beef

Sliced Tomatoes

Bread and Butter Sandwiches

DINNER

English Beef Soup

Baked Macaroni Mush Bread

Plain Baked Potatoes

Lettuce Salad

Toasted Wafers Cheese

Cocoa, Whipped Cream

Digitized by Google

JUNE

Second TUESDAY

BREAKFAST

Strawberries
Oatmeal, Cream
Broiled Tomatoes
Toast Coffee

LUNCH

Beauregard Eggs Toast

Fruit

DINNER

German Gruel Soup (stock)

Thin Cold Beef Potato Salad

Hot Brown Bread

Coffee Gems Coffee

Second WEDNESDAY

BREAKFAST

Creamed Chipped Beef

Oatmeal Muffins

Coffee

LUNCH

Fruit Gems

Cocoa, Whipped Cream

DINNER

Vegetable Bouillon

Egyptian Cylinders

Boiled Rice

Mayonnaise of Tomatoes

Toasted Crackers

Maple Meringue

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JUNE

Second THURSDAY

BREAKFAST

Fruit
Cream of Wheat, Cream
Whole Wheat Gems Eggs
Coffee

LUNCH

Cannelon with Strawberries
Cream

DINNER

Brown Broth

Potato Casserole Peas

Orange Salad

Toasted Crackers Cheese

Marguerites

Coffee

Second FRIDAY

BREAKFAST

Berries, Cream

Broiled Tomatoes, Cream Sauce

Rice Muffins Coffee

LUNCH

Shad Roe Salad

Milk Biscuit

Coffee

DINNER

Cream of Potato Soup

Stuffed Baked Shad
Tomato Sauce

Potato Balls

Cold Asparagus, French Dressing

Toasted Crackers Cheese

Coffee

Digitized by Google

JUNE

Second SATURDAY

BREAKFAST

Fruit

Broiled Chops Corn Gems

Coffee

LUNCH

Tomatoes on the Half Shell

Baked Potatoes

Iced Tea

DINNER

Consommé à la Duchesse

Mushroom Patties

Broiled Sirloin Steak

Potatoes à la Duchesse

Peas

Cabbage Salad Wafers Cheese

Pineapple Sherbet

Third SUNDAY

BREAKFAST

Scrambled Eggs Toast

Coffee

DINNER

Mock Turtle Soup

Stuffed Breast of Veal
Brown Sauce

Boiled Rice Fried Eggplant

Tomato Mayonnaise

Toasted Crackers

Chocolate Soufflé

Coffee

SUPPER

Veal Salad Nut Sandwiches

Coffee

Berries Rolled Wafers

Digitized by Google

JUNE

Third MONDAY

BREAKFAST

Fruit
Oatmeal, Cream
Minced Veal Toast
Coffee

LUNCH

Corn Chowder Brown Bread
Fruit

DINNER

Tomato Soup
Broiled Chops
Creamed Potatoes
Peas
Strawberries, Cream

Third TUESDAY

BREAKFAST

Strawberries
Granose, Cream
Fried Tomatoes
Gems Coffee

LUNCH

Spaghetti Croquettes
Mayonnaise of Tomato
Fruit

DINNER

Soup à la Sap (veal bones)
Broiled Round Steak
Mashed Browned Potatoes
Asparagus Salad
Toasted Crackers Cheese
Strawberry Sago

Digitized by Google

JUNE

Third WEDNESDAY

BREAKFAST

Stewed Prunes in Granose

Soft Boiled Eggs Toast

Coffee

LUNCH

Round Steak Minced in Brown Sauce

Toast Tea

DINNER

Dumpling Broth

Mutton Chops Breaded
Tomato Sauce

Potatoes au Gratin

Stuffed Bermuda Onions

Cherry Sherbet Wafers

Coffee

Third THURSDAY

BREAKFAST

Fruit
Wheatlet, Cream
Broiled Calf's Liver
Corn Gems
Coffee

LUNCH

Nut Sandwiches

Cocoa, Whipped Cream

DINNER

Clear Soup with Peas

Boiled Chicken, Egg Sauce

Boiled Rice

Asparagus Tips, Plain

Lettuce and Cress Salad

Toasted Crackers Cheese

Ginger Sponge Slices
Maple Sauce

Digitized by Google

JUNE

Third FRIDAY

BREAKFAST

Fruit
Oatmeal, Milk
Boiled Smoked Salmon Toast
Coffee

LUNCH

Sardine Croquettes
Tomato Sauce

Bread Fruit

DINNER

Purée of Vegetables

Stewed Fish, Hot Corn Bread

Cold Asparagus, French Dressing

Toasted Crackers

Orange Sherbet Wafers

Coffee

Third SATURDAY

BREAKFAST

Baked Bananas
Rolled Wheat, Cream
Poached Eggs on Toast
Coffee

LUNCH

Macaroni (Italian style)

Brown Bread

Fruit

DINNER

Clear Soup with Farina Blocks

Braised Calf's Liver
Brown Sauce

New Potatoes Stewed Cabbage

Lettuce and Onion Salad

Toasted Crackers Cheese

Cherry Pudding

Digitized by Google

JUNE

Fourth SUNDAY

BREAKFAST

Creamed Sweetbreads on Toast

Coffee

DINNER

Giblet Soup

Roasted Forequarter of Lamb
Mint Sauce

Boiled Rice Peas

Cold Asparagus, French Dressing

Coffee Ice Cream

SUPPER—In Chafing Dish

Calf's Liver (terrapin style)

Bread and Butter Sandwiches

Coffee Fruit

Fourth MONDAY

BREAKFAST

Minced Lamb

Creamed Potatoes

Toast Coffee

LUNCH

Cold Lamb

Tomato and Lettuce Salad

Tea

DINNER

Cream of Pea Soup (lamb bones)

Pilaff of Chicken Cress Salad

Strawberry Cannelon, Cream

Digitized by Google

JUNE

Fourth TUESDAY

BREAKFAST

Minced Chicken on Toast

Coffee

LUNCH

Lamb Croquettes Peas

Milk Biscuits Tea

DINNER

Cream of Rice Soup

Broiled Steak

French Fried Potatoes

Stewed Asparagus

Cherry Cannelons

Fourth WEDNESDAY

BREAKFAST

Fruit

Oatmeal, Milk

Eggs

Muffins Coffee

LUNCH

Hamburg Steaks (end of steak)

Corn Bread

Tea

Fruit Wafers

DINNER

Clear Soup with Noodles

Baked Macaroni with Cheese

Boiled Rice

Asparagus à la Hollandaise

Salmon Salad

Bread and Butter

Coffee

Digitized by Google

JUNE

Fourth THURSDAY

BREAKFAST

Raspberries

Cream of Wheat, Cream

Toast Coffee

LUNCH

Fried Egg Plant, Tomato Catsup

Tea

DINNER

Cream of Asparagus Soup

Irish Stew Scalloped Tomatoes

Lettuce Salad

Toasted Crackers Cheese

Cocoa, Whipped Cream

Hot Gingerbread

Fourth FRIDAY

BREAKFAST

Fillets of Fish

Stewed Potatoes

Pop Overs Coffee

LUNCH

Lobster Salad

Brown Bread Sandwiches

Coffee

DINNER

Sago Soup

Scallops à la Newburg

Saratoga Chips

Planked Fish Potato Roses

Cucumber Salad

Toasted Crackers Cheese

Coffee

Digitized by Google

JUNE

Fourth SATURDAY

BREAKFAST

Spanish Omelet Sponge Gems

Coffee

LUNCH

Strawberries

Whole Wheat Gems

Cocoa, Whipped Cream

DINNER

Tomato Soup

Beef Cannelon, Brown Sauce

Mush Bread

Cold Asparagus, French Dressing

Sponge Cake French Jelly

Coffee

Fifth SUNDAY

BREAKFAST

Soft Eggs Oatmeal Scones

Coffee

DINNER

White Bean Soup

Boiled Leg of Mutton
Caper Sauce

Boiled Rice String Beans

Cherry Salad Toasted Wafers

Rice Jelly

Coffee

SUPPER—In Chafing Dish

Welsh Rarebit Toast

Coffee

Lemon Jelly Sunshine Cake

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JUNE JULY

Fifth MONDAY

BREAKFAST

Fruit

Oatmeal, Milk

Toast Coffee

LUNCH

Cold Mutton
Lettuce and Mint Salad
Bread and Butter Sandwiches
Tea

DINNER

Cream of Rice Soup

Shepherd's Pie, Brown Sauce

Stuffed Potatoes

Lettuce and Cress Salad

Toasted Crackers Cheese

Pineapple Bavarian Cream

First SUNDAY

BREAKFAST

Fruit

Molded Farina with Whipped Cream

Poached Eggs on Toast Coffee

DINNER

Noodle Soup

Roasted Lamb, Mint Sauce

Rice Croquettes

Stuffed Tomatoes

Green Pea Salad

Ice Cream Rolled Wafers

SUPPER

Thin Cold Chicken

Mayonnaise of Tomatoes

Brown Bread and Butter Sandwiches

Fruit

LIBRARY
UNIVERSITY OF CALIFORNIA
SANTA BARBARA
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JULY

First MONDAY

BREAKFAST

Molded Oatmeal Garnished with Berries, Cream
Fried Tomatoes on Toast
Cream Sauce
Coffee

LUNCH

Lamb Salad in Tomato Cases
White and Brown Bread Sandwiches
Fruit
Angel's Food

DINNER

Purée of Rice (lamb bones)
Roasted Ducklings
Onion Stuffing
Currant Jelly
Creamed Potatoes Peas
Tomato and Cucumber Salad
Toasted Crackers
Raspberry Ice Cream

First TUESDAY

BREAKFAST

Fruit
Wheatlet, Cream
Omelet, Tomato Sauce
Rolls Coffee

LUNCH

Minced Duck on Toast
Tomato Sauce
Fruit

DINNER

Brown Soup (duck bones)
Broiled Steak
Potato Croquettes Stuffed
Garnished with Green Peas
Cress Salad
Fruit

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JULY

First WEDNESDAY

BREAKFAST

Boiled Tomatoes

Whole Wheat Muffins

Coffee

LUNCH

Brown Stew (end of steak)

Boiled Rice

Sliced Tomatoes Fruit

DINNER

Cream of New Beet Soup

Stuffed Leg of Mutton Roasted
Brown Sauce

Sour Grape Jelly

Boiled Rice String Beans

Cherry Salad Toasted Crackers

Whipped Cream with Raspberries

First THURSDAY

BREAKFAST

Creamed Chipped Beef

Mush Bread

Coffee

LUNCH

Bohemian Salad

Thin Brown Bread and Butter

Fruit

DINNER

Cream of Corn Soup

Pilaff of Mutton (cold mutton)

Cucumbers with Cream Sauce

Lettuce Salad

Toasted Crackers Cheese

Coffee

Digitized by Google

JULY

First FRIDAY

BREAKFAST

Spanish Omelet

Potatoes à la Crème

Corn Muffins Coffee

LUNCH

Lobster Salad

Brown Bread and Butter

Cheese Sandwiches Coffee

DINNER

Bisque of Lobster

Crab Patties

Boiled Pompano
Japanese Fish Sauce

Plain Boiled Potatoes

Mayonnaise of Tomato

Toasted Crackers Cheese

Coffee

First SATURDAY

BREAKFAST

Fruit

Broiled Calf's Liver

Scotch Scones

Coffee

LUNCH

Egg Plant Farce

Hot Brown Bread

Cucumber Salad

Coffee

DINNER

Clear Soup with Egg Balls

Steak à la Bordelaise

Potato Timbale

Corn on Cob

Lettuce Salad

Toasted Crackers Cheese

Fruit

Digitized by Google

JULY

Second SUNDAY

BREAKFAST

Fruit

Molded Farina, Whipped Cream

Egg Plant with Poached Eggs

Toast Coffee

DINNER

Clear Soup with Pea Blocks

Roasted Rib of Beef
Brown Sauce

Mashed and Browned Potatoes

Cauliflower

Corn Fritters with Lettuce Salad

Watermelon

SUPPER

Thin Cold Beef with Aspic

Potato Salad

Brown Bread and Butter Sandwiches

Coffee Fruit

Second MONDAY

BREAKFAST

Fruit

Oatmeal, Cream

Toast Coffee

LUNCH

Croquettes of Beef
Tomato Sauce

Cold Cauliflower
French Dressing

Toasted Crackers Fruit

DINNER

Brown Soup (beef bone)

Panned Chicken, Cream Sauce

Boiled Rice Stewed Corn

Tomato Salad

Fruit

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JULY

Second TUESDAY

BREAKFAST

Fruit

Hominy Croquettes
Tomato Sauce

Muffins Coffee

LUNCH

Tomatoes Stuffed with Minced Beef, Brown Sauce

Mush Bread Fruit

DINNER

Deviled Crabs, Sauce Tartare

Crown Roast Mashed Potatoes

Peas

Cabbage Salad

Toasted Crackers Cheese

Ice Cream

Second WEDNESDAY

BREAKFAST

Fruit

Fried Tomatoes Corn Bread

Coffee

LUNCH

Dressed Egg Plant

Sliced Tomatoes

Whole Wheat Bread Fruit

DINNER

Cream of Corn Soup

English Beef Pie (cold beef)
Brown Sauce

String Beans

Pea Salad Wafers

Fruit

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JULY

Second THURSDAY

BREAKFAST

Fruit
Rolled Wheat, Milk
Omelet Toast
Coffee

LUNCH

Corn Fritters Sliced Tomatoes
Fruit

DINNER

Portuguese Soup
Mock Fillet, Brown Sauce
Baked Tomatoes
String Bean Salad
Toasted Crackers
Cantaloupes

Second FRIDAY

BREAKFAST

Broiled Weak Fish Corn Bread
Coffee

LUNCH

Lobster with Tomato Sauce
Milk Biscuits
Lettuce Salad
Coffee

DINNER

Cream of Pea Soup
Baked Blue Fish, Brown Sauce
Plain Boiled Potatoes
Cucumbers, French Dressing
Plain Russian Salad
Toasted Crackers
Coffee

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JULY

Second SATURDAY

BREAKFAST

Molded Farina, Cream

Blackberries

Rolls Coffee

LUNCH

Chive Salad Nut Sandwiches

Chocolate, Whipped Cream

DINNER

Barley Soup

Baked Loin of Veal, Brown Sauce

Boiled Rice Peas

Corn on Cob

Lettuce Salad Toasted Crackers

Watermelon

Third SUNDAY

BREAKFAST

Fruit

Fried Egg Plant

Whole Wheat Muffins

Coffee

DINNER

Clear Soup with Macaroni

Roasted Chickens, Brown Sauce

Sour Grape Jelly

Potatoes Brown Baked

Stewed Corn

Tomato Salad

Toasted Crackers Cheese

Ice Cream Macaroons

Coffee

SUPPER

Veal Croquettes

Mayonnaise of Tomatoes

Bread and Butter Sandwiches

Coffee, Whipped Cream

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JULY

Third MONDAY

BREAKFAST

Huckleberries
Wheatlet, Cream
Corn Oysters Muffins
Coffee

LUNCH

Hot Corn Pudding

Whole Wheat Bread and Butter

Iced Tea

DINNER

Corn Chowder

Chicken Pie (cold chicken)
Cream Sauce

Tomato Salad Wafers

Watermelon

Third TUESDAY

BREAKFAST

Blackberry Flummery, Cream

Toast Coffee

LUNCH

Huckleberry Slump, Cream

DINNER

Mock Bisque

Hamburg Steaks, Brown Sauce

New Potatoes Lima Beans

Corn on Cob

Lettuce Salad Wafers

Coffee

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JULY

Third WEDNESDAY

BREAKFAST

Berries, Cream

Crisp Rolls Coffee

LUNCH

Corn Pudding Milk Biscuits

Fruit

DINNER

Clear Soup

Egg Plant, Stuffed
Sauce Hollandaise

Macaroni with Tomato Sauce

String Beans Salad

Watermelon

Third THURSDAY

BREAKFAST

Huckleberries

Oatmeal, Milk

Toast Coffee

LUNCH

Omelet with Green Peas

Rice Muffins

Fruit

DINNER

German Gruel Soup

Broiled Chops

Creamed Potatoes

Succotash

Cabbage Salad, English Dressing

Wafers Cheese

Ceylon Pudding

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JULY

Third FRIDAY

BREAKFAST

Fruit

Broiled Tomatoes Corn Bread

Coffee

LUNCH

Corn Fritters Hot Brown Bread

Cantaloupes

DINNER

Vegetable Bouillon Croûtons

Planked Fish Potato Roses

Sliced Cucumbers
French Dressing

Lima Bean Salad

Toasted Cheese Fingers

Coffee

Third SATURDAY

BREAKFAST

Granose, Fruit Juice

Fried Egg Plant Tomatoes

Coffee

LUNCH

Smothered Beef Corn Pudding

Fruit

DINNER

Panned Whole Chicken
Brown Sauce

Boiled Tomatoes Rice

Macedoine on Lettuce
French Dressing

Toasted Cheese Fingers

Chilled Watermelon

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JULY

Fourth SUNDAY

BREAKFAST

Cantaloupes

Omelet Peas

Toast Coffee

DINNER

Giblet Soup

Roasted Lamb, Mint Sauce

Rice Peas

String Bean Salad

Wafers Parmesan Balls

Ice Cream

Coffee

SUPPER—On Porch

Fruit and Nut Sandwiches

Cocoa

Fourth MONDAY

BREAKFAST

Plums

Cream of Wheat, Milk

Minced Lamb Toast

Coffee

LUNCH—In Chafing Dish

Lamb in Tomato Sauce

Rolls Tea

Fruit

DINNER

Portuguese Soup (lamb stock)

Beef Rolls, Brown Sauce

Potatoes Carrot Timbale

Cabbage Salad, English Dressing

Water Thins

Coffee

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JULY

Fourth TUESDAY

BREAKFAST

Fruit

Oatmeal, Hot Milk

Muffins Coffee

LUNCH

Eggs in Tomato Sauce Bread

Fruit

DINNER

Tomato Soup

Fricandeau of Veal, Brown Sauce

Rice Dressed Egg Plant

Chiffon Salad

Wafers Cheese

Peach Shortcake

Fourth WEDNESDAY

BREAKFAST

Berries

Rolled or Flaked Barley, Milk

Toast Coffee

LUNCH

Blackberry Flummery
Whipped Cream

Milk Biscuit

DINNER

Cream of Pea Soup

Ragoût of Beef, Dumplings

Tomatoes Stuffed with Bread Filling

Asparagus Salad

Fruit

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JULY

Fourth THURSDAY

BREAKFAST

Berries

Rice Gems Coffee

LUNCH

Cream of Asparagus Soup

Whole Wheat Bread

Fruit

DINNER

Clear Soup

Fish Croquettes
Sauce Hollandaise

Potato Balls

Macaroni à la Anglaise Peas

Lettuce Salad Wafers

Strawberry Shortcake

Fourth FRIDAY

BREAKFAST

Fruit
Corn Oysters
Whole Wheat Gems
Coffee

LUNCH

Blackberry Shortcake, Cream

DINNER

Deviled Crabs, Sauce Tartare

Broiled Salmon Potato Balls

Cress Salad

Toasted Crackers Swiss Cheese

Coffee

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JULY

Fourth SATURDAY

BREAKFAST

Berries

Mush Bread, Butter

Coffee

LUNCH

Bread and Butter Sandwiches

Tomato Salad

Berries Wafers

DINNER

Cream of Squash Soup

Broiled Chops, Cream Sauce

Rice Peas

Mayonnaise of Tomato

Strawberry Sago

Coffee

Fifth SUNDAY

BREAKFAST

Broiled Calf's Liver

Oatmeal Mush Bread

Coffee

DINNER

Soup Julienne

Roasted Chickens
Brown Sauce

Sour Grape Jelly

Fried Hominy Blocks

Stewed Tomatoes

Orange Salad Toasted Crackers

Pineapple Sherbet

SUPPER—In Chafing Dish

Chicken in Brown Sauce

Brown Bread and Butter Sandwiches

Fruit Nut Wafers

Digitized by Google

JULY

Fifth MONDAY

BREAKFAST

Fruit

Poached Eggs Toast

Coffee

LUNCH

Succotash Whole Wheat Gems

Fruit

DINNER—Cold

Sardine Canapés

Tomato Cream Soup

Jellied Veal, Mayonnaise Dressing

Japanese Salad

Watermelon

Fifth TUESDAY

BREAKFAST

Molded Farina Fresh Fruit

Cream

Rolls Coffee

LUNCH

Creamed Chicken with Peas

Brown Bread

Cantaloupe

DINNER

Tomato Soup

Beef Olives, Brown Sauce

Rice Corn

Lettuce Salad

Wafers Cheese

Apple Slump

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AUGUST

First SUNDAY

BREAKFAST

Berries

Cream of Wheat, Cream

Toast Coffee

DINNER

Brown Soup

Young Chickens, Cream Sauce

Peas Rice

New Cabbage Salad

Wafers Cream Cheese

Ice Cream

SUPPER

Nut and Meat Sandwiches

Coffee

First MONDAY.

BREAKFAST

Fruit

Barley Flakes, Milk

Eggs on a Plate Rolls

Coffee

LUNCH—In Chafing Dish

Macaroni Rarebit

Bread and Butter

Fruit

DINNER

Cold Consommé Saltines

Cold Beef à la Mode Aspic
Cream Horseradish Sauce

Stuffed Sweet Peppers No. 2

Corn on the Cob

Watermelon

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AUGUST

First TUESDAY

BREAKFAST

Fruit

Smothered Beef Corn Puffs

Coffee

LUNCH

Shrimp Salad Bread and Butter

Cold Coffee, Whipped Cream

Ginger Wafers

DINNER

Raspberry Cocktail (currant juice)

Tomatoes Stuffed with Chopped Beef

Stewed Corn and Okra

Cabbage Salad

Toasted Crackers Cheese Balls

Cocoa Cake Coffee

First WEDNESDAY

BREAKFAST

Wheat Porridge with Raspberry Cream

Broiled Fresh Mushrooms

Toast Coffee

LUNCH

Beef Salad

Oatmeal Wafer Bread

Currant Cup

Fruit

DINNER

Scotch Leek Soup (mutton liquor)

Shoulder of Mutton Stuffed with Pine Nuts

Currant Jelly, Cream Sauce

Rice Stewed Tomatoes

String Bean Salad

Fruit

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AUGUST

First THURSDAY

BREAKFAST

Cantaloupe

Chops German Potato Bread

Coffee

LUNCH

Curried Tomatoes

Whole Wheat Bread

Baked Bananas

DINNER

Okra Soup (bits of mutton)

Stewed Beef and Beans

Cauliflower

Corn Bread Beet Salad

Toasted Crackers Cheese

Raspberry Flummery

First FRIDAY

BREAKFAST

Fruit

Creamed Fish

Sweet Milk Scones

Coffee

LUNCH

Japanese Salad Pop Overs

Fruit

DINNER

Clam Soup Saltines

Impernarda

Sliced Cucumbers

Lettuce Salad Melted Cheese

Coffee

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AUGUST

First SATURDAY

BREAKFAST

Fruit
Oatmeal, Milk
Eggs, Steamed Toast
Coffee

LUNCH

Smothered Beef Corn Pudding

Iced Tea

DINNER

Tomato Soup

Boiled Leg Mutton
Caper Sauce

Rice Baked Squash

Lettuce Salad

Cherry Pudding, Hard Sauce

Second SUNDAY

BREAKFAST

Currants and Raspberries

Fried Egg Plant
Cucumber Sauce

Rolls Coffee

DINNER

Sago Soup

Chicken en Casserole Rice

Stewed Corn and Tomato

Cabbage Salad

Toasted Crackers Cheese

Ice Cream Macaroons

Coffee

SUPPER

Thin Cold Mutton

Mint Jelly

Rolls Butter

Fruit

Digitized by Google

AUGUST

Second MONDAY

BREAKFAST

Cantaloupes

Oatmeal, Milk

Toast Coffee

LUNCH

Veal Loaf Sliced Tomatoes
Mayonnaise Dressing

Iced Chocolate

DINNER

Noodle Soup (chicken bones)

Round Steak, Tomato Sauce

String Beans Corn on Cob

Mayonnaise of Peas Wafers

Ice Cream

Coffee

Second TUESDAY

BREAKFAST

Fruit

Molded Farina, Whipped Cream

Broiled Tomatoes Toast

Coffee

LUNCH

Cheese Soufflé

Whole Wheat Gems

Fruit

DINNER

Fruit Cocktail

Lamb, Mint Sauce

Boiled Rice Peas

String Bean Salad

Wafers Cheese Balls

Coffee

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AUGUST

Second WEDNESDAY

BREAKFAST

Fruit

Eggs Toast

Tomato Sauce

Coffee

LUNCH

Lamb Tomato Salad

Fruit

DINNER

Clear Soup

Broiled Chicken, Cream Sauce

Rice Croquettes

Plain Baked Tomatoes

Lettuce Salad

Wafers Cheese

Peach Ice Cream

Second THURSDAY

BREAKFAST

Fruit

Wheatlet, Milk

Omelet Toast

Coffee

LUNCH

Egg Plant Stuffed with Lamb
Tomato Sauce

Corn Gems Tea

DINNER

Giblet Soup

Broiled Steak, Butter Sauce

Baked Potatoes String Beans

Tomatoes Stuffed with Cress
French Dressing

Watermelon

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AUGUST

Second FRIDAY

BREAKFAST

Broiled Fish Creamed Potatoes

Rolls Coffee

LUNCH

Deviled Crabs, Sauce Tartare
Whole Wheat Bread, Butter
Lettuce Salad
Wafers Cheese

DINNER

Cream of Pea Soup

Boiled Fish, Sauce Hollandaise

Plain Potatoes

Stewed Cucumbers

Lettuce and Cress Salad

Toasted Crackers Cheese

Coffee

Second SATURDAY

BREAKFAST

Huckleberries Rice Gems

Coffee

LUNCH

Cheese Soufflé

Green Corn Gems

Sliced Peaches

DINNER

Cream of Corn Soup

Stuffed Calves' Hearts
Brown Sauce

Squash, Cream Sauce Rice

Tomato and Cucumber Salad

Chilled Watermelon

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AUGUST

Third SUNDAY

BREAKFAST

Fruit

Broiled Sweetbreads Toast

Coffee

DINNER

Caviar Sandwiches

Cold Roasted Beef Aspic Cream Horseradish Sauce

Russian Salad

Whole Wheat Bread

Fruit, Cream

Sponge Cake

SUPPER—On Porch

Nut and Fruit Sandwiches

Cocoa, Whipped Cream

Watermelon

Third MONDAY

BREAKFAST

Sliced Peaches in Granose Cream

Toast Coffee

LUNCH

Broiled Tomatoes Toast

Fruit

SUPPER

Beef Croquettes Tomato Sauce

Peas Biscuits

Coffee

Chocolate Ice Cream

Cocoa Cake

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AUGUST

Third TUESDAY

BREAKFAST

Huckleberries in Farina, Cream

Toasted Brown Bread Coffee

LUNCH

Egg Plant (Hawaiian style)

Rolls

Fruit

DINNER—Vegetable

Cream of Lima Bean Soup

Macaroni with Tomato Paste

Squash, Sauce Hollandaise

Rice

Cabbage Salad
English Dressing

Wafers

Peach Ice Cream

Rolled Ginger Wafers

Third WEDNESDAY

BREAKFAST

Fruit

Boiled Rice, Cream

Toast Coffee

LUNCH

Beauregard Eggs Toast

Stewed Plums Wafers

DINNER

Soup Soubise

Broiled Steak, Butter Seasoning

Creamed Potatoes

Corn Pudding

Beet Salad

Watermelon

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AUGUST

Third THURSDAY

BREAKFAST

Fruit

Cracked Wheat, Cream

Gems Coffee

LUNCH

Macaroni in Tomato Cases

Brown Bread

Sliced Peaches Wafers

DINNER

Clear Soup

Cannelon, Brown Sauce

Hashed Browned Potatoes

Baked Tomatoes

String Bean Salad

Blackberry Flummery, Cream

Third FRIDAY

BREAKFAST

Creamed Fish Plain Potatoes

Rolls Coffee

LUNCH

Cream of Beet Soup Toast

Stewed Fruit Ginger Cake

DINNER

Clam Bouillon with Whipped Cream

White Stew of Fish

Plain Potatoes

Cucumbers, French Dressing

Toasted Crackers Cheese

Coffee

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AUGUST

Third SATURDAY

BREAKFAST

Fruit

Barley Flakes, Milk

Rolls Coffee

LUNCH—On Tray

Cream of Tomato Soup

Croûtons

DINNER

Clear Soup

Broiled Chops

Stewed Sweet Peppers

Boiled Rice

Mayonnaise of Cabbage

Coffee Sponge Wafers

Fourth SUNDAY

BREAKFAST

Fruit

Eggs à la Martin Rice Gems

Coffee

DINNER—Cold

Chicken

Mayonnaise of Tomato

Whole Wheat Bread, Butter

Watermelon

SUPPER—On Porch

French Tongue Salad

Bread and Butter Sandwiches

Coffee

Sliced Peaches Sunshine Cake

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AUGUST

Fourth MONDAY

BREAKFAST

Fruit
Wheatlet, Milk
Fried Tomatoes Rolls
Coffee

LUNCH

Stuffed Cucumbers, Brown Sauce
Oatmeal Bread
Fruit

DINNER

Clear Tomato Soup
Brown Stew of Beef, Dumplings
Buttered Beets
String Bean Salad Crackers
Sliced Peaches

Fourth TUESDAY

BREAKFAST

Cantaloupes
Royal Health Food, Milk
Toast Coffee

LUNCH

Corn Chowder
German Potato Bread
Sliced Tomatoes

DINNER

Cream of Pea Soup
Hamburg Steaks, Sauce Soubise
Lima Beans Squash
Peach Cannelon, Cream

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AUGUST

Fourth WEDNESDAY

BREAKFAST

Fruit

Barley Flakes, Milk

Toast Coffee

LUNCH

Tomato Omelet Milk Biscuits

Fruit

DINNER

Cream of Beet Soup

Stuffed Sweet Peppers (au entrée)

Panned Young Chicken
Cream Sauce

Rice Stewed Squash

Cabbage and Apple Salad
English Dressing

Frozen Peaches Graham Wafers

Fourth THURSDAY

BREAKFAST

Huckleberries

Oatmeal, Milk

Bird's-nest Eggs Toast

Coffee

LUNCH

Minced Meat on Toast

Sliced Tomatoes Tea

Prune Soufflé

DINNER—Vegetarian

Peanut Soup

Tomatoes Stuffed with Rice

Nut Rolls, Cream Sauce

Peas

Lettuce Salad

Crackers Almond Butter

Watermelon

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AUGUST

Fourth FRIDAY

BREAKFAST

Fruit
Barley Flakes, Cream
Curried Eggs Corn Gems
Coffee

LUNCH

Boiled Lobster Tomato Salad
Milk Biscuit Coffee

DINNER

Cream of Clam Soup
Baked Fish, Tomato Sauce
Plain Potatoes
Crab Salad Toast Fingers
Coffee

Fourth SATURDAY

BREAKFAST

Sliced Peaches in Granose
Cream
Toast Coffee

LUNCH

Macaroni Croquettes
Cream Sauce
Mush Bread
Fruit

DINNER

Giblet Soup
Broiled Steak, Butter Sauce
Mashed Browned Potatoes
Stewed Corn
Lima Bean Salad
Wafers Cheese
Peach Cannelons

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AUGUST

Fifth SUNDAY

BREAKFAST

Fruit
Royal Health Food, Milk
Dropped Eggs Toast
Coffee

DINNER

Clam Bouillon
Cold Baked Chicken
Mayonnaise of Peas in Tomatoes
Whole Wheat Bread, Butter
St. Petersburg Whip
Nut Wafers
Coffee

SUPPER—On Porch

Sweetbread Salad
Nut Sandwiches
Tea or Coffee
Fruit Angel's Food

Fifth MONDAY

BREAKFAST

Fruit
Granose, Cream
Pulled Bread Coffee

LUNCH

Minced Chicken Toast
Fruit

DINNER

Cream of Rice Soup (chicken bones)
Roasted Loin of Lamb
Mint Sauce
Rice Peas
Tomatoes, French Dressing
Wafers Cheese
Cantaloupes

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AUGUST SEPTEMBER

Fifth TUESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Broiled Tomatoes Egg Rolls
Coffee

LUNCH

Corn Oysters
String Bean Salad
Whole Wheat Gems
Fruit

DINNER

Barley Soup (lamb bones)
Broiled Round Steak
Tomato Sauce
Potato Croquettes
Boiled Purslane
A Cooking School Salad
Wafers Cheese
Blanc Mange, Cream

First SUNDAY

BREAKFAST

Creamed Chipped Beef
Green Corn Griddle Cakes
Coffee

DINNER

Giblet Soup
Roasted Beef, Brown Sauce
Browned Potatoes Succotash
Cabbage and Apple Salad, English Dressing
Wafers
Rice Pudding
Coffee

SUPPER—In Chafing Dish

Caviar Canapé
Creamed Sweetbreads Rolls
Wine Jelly Soft Custard
Angel's Food

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SEPTEMBER

First MONDAY

BREAKFAST

Apple Sauce with Granose Cream

Pulled Bread Coffee

LUNCH

Cold Beef Sliced Tomatoes

Corn Gems Tea

DINNER

Okra Soup

Brown Stew of Beef (cold beef) Dumplings

Lima Beans

Tomatoes, French Dressing

Wafers Cheese

Coffee

First TUESDAY

BREAKFAST

Fruit

Wheatlet, Milk

Omelet with Lima Beans (left over)

Rolls Coffee

LUNCH

Stuffed Peppers, Tomato Sauce

Baked Apples, Cream

DINNER

Portuguese Soup

Braised Leg of Mutton
Brown Sauce

Carrots Sweet Potatoes

Bohemian Salad Wafers

Watermelon

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SEPTEMBER

First WEDNESDAY

BREAKFAST

Plums
Oatmeal, Milk
Poached Eggs on Broiled Bacon
Toast Coffee

LUNCH

Thin Sliced Cold Mutton
Tomato Salad
Corn Meal Sally Lunn
Tea Wafers

DINNER

Barley Broth (mutton bones)
Veal Cutlets, Brown Sauce
Stewed Okra and Corn
Sweet Peppers Stuffed with Rice
Lettuce Salad
Wafers Cheese
Nun's Puffs, Pudding Sauce

First THURSDAY

BREAKFAST

Fruit
Oatmeal, Milk
Minced Mutton in Cream Sauce on Toast
Coffee

LUNCH

Deviled Veal (cold veal)
Sliced Tomatoes
Milk Biscuit
Sliced Peaches

DINNER

Vegetable Soup
Beef Olives, Brown Sauce
Sweet Potatoes Mashed Squash
Carrot Salad
Wafers Cheese
Peach Dumplings, Hard Sauce

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SEPTEMBER

First FRIDAY

BREAKFAST

Fruit
Farina, Cream
Eggs Brouilli Toast
Coffee

LUNCH

Tomato on the Half Shell
Cream Sauce
Sweet Milk Scones
Sliced Peaches

DINNER

Soup Maigre

Planked Bluefish
Cucumber Sauce

Plain Potatoes

Egg Salad Wafers

Coffee

First SATURDAY

BREAKFAST

Baked Apples
Oatmeal, Milk
Broiled Liver Bacon
Toast Coffee

LUNCH

Creamed Macaroni Corn Bread

Fruit

DINNER

Okra Soup (chicken giblets)

Panned Chicken, Brown Sauce

Rice Baked Mushrooms

Lettuce Salad

Wafers Cheese

Apple or Peach Custard

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SEPTEMBER

Second SUNDAY

BREAKFAST

Reed Birds Toast

Coffee

DINNER

Clear Soup with Pea Blocks

Stuffed Beef's Heart
Brown Sauce

Sweet Potato Croquettes

Stewed Corn

Lettuce and Tomato Salad

Wafers Cheese

Peach Ice Cream Rolled Wafers

Coffee

SUPPER

Broiled Sardines on Toast

Sliced Tomatoes

Coffee

Stewed Prunes Wafers

Second MONDAY

BREAKFAST

Apple Sauce, Granose, Cream

Rolls Coffee

LUNCH

Cold Beef's Heart, Chili Sauce

Nut Sandwiches Tea

Fruit

DINNER

Cream of Tomato Soup

Croûtons

Broiled Steak

French Fried Potatoes

Stuffed Tomatoes

Chopped Apple on Lettuce
French Dressing

Wafers Cheese

Pop Overs, Orange Sauce

Digitized by Google

SEPTEMBER

Second TUESDAY

BREAKFAST

Cantaloupes

Hominy Grits, Milk

Gems Coffee

LUNCH

Welsh Rarebit Toast

Coffee

DINNER

Mock Turtle Soup

Roasted Chicken, Giblet Sauce

Currant Jelly

Rice Onions au Suprême

Ginger Slices, Spice Sauce

Second WEDNESDAY

BREAKFAST

Baked Apples

Wheatlet, Milk

Shirred Eggs Toast

Coffee

LUNCH

Chicken Salad

German Potato Bread

Coffee, Whipped Cream

DINNER

Cream of Mushroom Soup

Broiled Chops Potato Timbale

Peas

Lettuce, Italian Dressing

Wafers Cheese

Almond Custard

Digitized by Google

SEPTEMBER

Second THURSDAY

BREAKFAST

Grapes

Farina, Cream

Pulled Bread Coffee

LUNCH

Potato Chowder
Whole Wheat Gems
Sliced Tomatoes
Fruit

DINNER

Egg Soup

Trussed Calf's Head (entrée)

Baked Mashed Peas

Plain Baked Tomatoes

String Bean Salad

Wafers Cheese

Coffee

Second FRIDAY

BREAKFAST

Sliced Peaches, Cream

Rice Gems Coffee

LUNCH

Broiled Lobster, Chili Sauce

Crisp Rolls or Bread Sticks

Coffee Fruit

DINNER

Steamed Clams with Broth

Planked Bluefish, Melted Butter

Plain Potatoes

Parmesan Balls on Lettuce
French Dressing

Wafers Coffee

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SEPTEMBER

Second SATURDAY

BREAKFAST

Fruit
Oatmeal, Milk
Broiled Chops
Creamed Potatoes
Rolls Coffee

LUNCH

Egg Croquettes, Cream Sauce

Lettuce Salad

Fruit

DINNER

Ox Tail Soup

Pot Roast

Potatoes à la Bordelaise

Cabbage à la Flamande

Coffee

Third SUNDAY

BREAKFAST

Fruit
Creamed Chipped Beef
Mush Bread
Coffee

DINNER

Consommé à la Royal

Boiled Fresh Beef's Tongue
Raisin Sauce

Boiled Rice Carrots en Surprise

Bohemian Salad Wafers

Ceylon Pudding

Coffee

SUPPER

Lobster à la Newburg Rolls

Lettuce Salad Wafers

Coffee

Digitized by Google

SEPTEMBER

Third MONDAY

BREAKFAST

Baked Bananas

Oatmeal, Cream

Rolls Coffee

LUNCH

Cold Sliced Tongue

Sliced Tomatoes

Tea

DINNER

Cream of Oatmeal Soup

Broiled Steak Fried Onions

Stuffed Potatoes

Cabbage Salad, English Dressing

Wafers Cheese

Parson's Sponge

Coffee

Third TUESDAY

BREAKFAST

Grapes

Oatmeal, Milk

Hamburg Steak (end of steak)

Muffins Coffee

LUNCH

Corn Chowder Short Bread

Tea

Baked Bananas

DINNER

Clear Soup Pulled Bread

Fricandeau of Veal, Brown Sauce

Boiled Rice Creamed Cabbage

Lettuce Salad

Wafers Cheese

Digitized by Google

SEPTEMBER

Third WEDNESDAY

BREAKFAST

Cream of Wheat with Stewed Prunes, Cream

Broiled Tomatoes Toast

Coffee

LUNCH

Bouillon

Veal Croquettes Peas

Mayonnaise of Tomatoes

Wafers

Café Parfait

DINNER

Clear Soup Croûtons

Crown Roast, Brown Sauce

Mashed Potatoes Peas

Tomato Salad Wafers

Brioche, Peach Sauce

Coffee

Third THURSDAY

BREAKFAST

Fruit

Oatmeal, Milk

Omelet Rolls

Coffee

LUNCH

Peas à la Windsor

Milk Biscuits

Fruit

DINNER

Clear Soup

Broiled Steak Stewed Potatoes

Okra and Tomato

String Bean Salad

Wafers Cheese

Cream Pudding

Digitized by Google

SEPTEMBER

Third FRIDAY

BREAKFAST

Sliced Peaches in Granose Cream

Graham Rolls Coffee

LUNCH

Egg Plant with Poached Eggs

Fruit Tea

DINNER

Bisque of Oyster

Halibut Steak
Japanese Fish Sauce

Plain Potato Balls

A Cooking School Salad

Wafers Coffee

Third SATURDAY

BREAKFAST

Huckleberries
Royal Health Food, Milk
Thin Broiled Beef
Whole Wheat Gems
Coffee

LUNCH

Stuffed Peppers Corn Bread

Fruit

DINNER

Clear Soup

Breaded Chops, Tomato Sauce

Delmonico Potatoes Sugar Peas

Cauliflower Salad

Wafers Parmesan Balls

Coffee

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SEPTEMBER

Fourth SUNDAY

BREAKFAST

Cantaloupes

Wheatlet, Cream

Muffins Coffee

DINNER

Clear Soup with Egg Balls

Larded Fillet of Beef
Mushroom Sauce

Potato Croquettes Lima Beans

Lettuce Salad

Wafers Cheese

Ice Cream Rolled Wafers

SUPPER

Tripe Salad Garnished with
Pickled Oysters

Oatmeal Brown Bread

Sandwiches

Coffee

Fourth MONDAY

BREAKFAST

Fruit

Hamburg Steak Corn Bread

Coffee

LUNCH

Thin Cold Fillet Aspic
Chili Sauce

Bread Butter

Fruit

DINNER

Clear Soup Croûtons

Roasted Beef (back of loin)
Brown Sauce

Baked Sweet Potatoes (Southern
fashion)

Scalloped Tomatoes

Cabbage Salad, English Dressing

Wafers Cheese

Watermelon

Digitized by Google

SEPTEMBER

Fourth TUESDAY

BREAKFAST

Baked Apples, Cream

Bread Sticks Coffee

LUNCH

Broiled Tomatoes

Cheese Fingers

Fruit

DINNER

Stewed Oysters

Beef Croquettes, Tomato Sauce

Peas

Sliced Peaches Cocoa Cake

Fourth WEDNESDAY

BREAKFAST

Cantaloupes

Oatmeal, Milk

Eggs Toast

Coffee

LUNCH—In Chafing Dish

Oyster Cocktails Crackers

Beef Pats, Brown Sauce

Pocketbook Rolls Butter

Egyptian Salad (sardines)

Wafers Camembert

Coffee

DINNER

Clear Soup Tomato Blocks

Beef Pie, Brown Sauce

Stuffed Sweet Potatoes

Stewed Cucumber

Lettuce and Tomato Salad

Wafers Cheese

Washington Sponge

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SEPTEMBER

Fourth THURSDAY

BREAKFAST

Fruit
Hominy Grits, Milk
Shirred Eggs Toast
Coffee

LUNCH

Tomato Rarebit

Whole Wheat Bread

Coffee Jelly

DINNER

Clear Vegetable Soup

Panned Chickens
Mushroom Sauce

Farina Soufflé

A Cheese Fondue Wafers

Ice Cream Macaroons

Fourth FRIDAY

BREAKFAST

Creamed Fish Baked Potatoes

Corn Gems Coffee

LUNCH

Lobster Cutlets, Cream Sauce

German Potato Bread

Lettuce Salad Wafers

DINNER

Bisque of Lobster (from cutlets)

Boiled Fish, Cucumber Sauce

Potato Balls

Macedoine Salad Wafers

Toasted Crackers Roquefort

Coffee

Digitized by Google

SEPTEMBER

Fourth SATURDAY

BREAKFAST

Peaches
Oatmeal, Milk
Panned Tomatoes
Toast Coffee

LUNCH

Corn Pudding
Sliced Tomatoes
Ginger Pudding

DINNER

Clear Soup
Baked Calf's Liver
Potatoes Carrots
Lettuce Salad
Wafers Cheese
Coffee

Fifth SUNDAY

BREAKFAST

Fruit
Eggs Toast
Coffee

DINNER

Clear Soup
Beef à la Mode
Spaghetti Turnips
Tomato Salad
Peach Ice Cream

SUPPER

Broiled Sardines
Cress Salad
Fruit Lady Fingers

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SEPTEMBER ✂ OCTOBER

Fifth MONDAY

BREAKFAST

Fruit
Cream of Wheat, Cream
Minced Beef Toast
Coffee

LUNCH

Cold Beef à la Mode

Mayonnaise of Tomato

Fruit

DINNER

Tomato Soup

Chops Creamed Potatoes

Peas

Lettuce Salad

Wafers Cheese

Coffee

First SUNDAY

BREAKFAST

Oranges and Bananas
Granose, Cream
Broiled Liver Bacon
Toast Coffee

DINNER

Clear Soup with Nut Balls

Roasted Ducklings, Hominy Stuffing

Stewed Tomatoes

Cauliflower Salad

Wafers Ripe Olives Cheese

Montrose Pudding

Coffee

SUPPER

Sardines Cress Lemon

Sandwiches

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OCTOBER

First MONDAY

BREAKFAST

Grapes

Oatmeal, Milk

Toast Coffee

LUNCH

Cold Duck Sliced Tomatoes

Fruit

DINNER

Cream of Turnip Soup (duck bones)

Broiled Steak Baked Potatoes

String Beans

Lettuce Salad

Wafers Cheese

Iced Grapes

First TUESDAY

BREAKFAST

Fruit

Flaked Barley, Milk

Rolls Coffee

LUNCH

Brown Stew (end of steak)
Dumplings

Tea or Fruit

DINNER

Cream of Mushroom Soup

Braised Sheep's Liver
Brown Sauce

Creamed Macaroni without Cheese

Scalloped Tomatoes

Cabbage Salad, English Dressing

Wafers Cheese

German Compote

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OCTOBER

First WEDNESDAY

BREAKFAST

Sliced Ripe Bananas in Hot Wheatlet, Cream

Toast Coffee

LUNCH

Peach Cocktail in Apple Shells
Broiled Sweetbreads on Toast
Pocketbook Rolls
Waldorf Salad on Lettuce Leaves
Wafers
Grape Sherbet Coffee

DINNER

Giblet Soup

Cauliflower, Cream Sauce (entrée)

Creole Stew of Chicken Rice

Baked Bananas

Olive Salad Toast Fingers

Sponge Cake, French Filling

Coffee

First THURSDAY

BREAKFAST

Fruit
Oatmeal, Milk
Eggs Toast
Coffee

LUNCH

Oyster Stew Corn Bread

Cole Slaw

Coffee

DINNER

Egg Soup

Hot Pot Creamed Cabbage

Oatmeal Brown Bread

Chiffon Salad

Wafers Cheese

New Apple Dowdy

Every Day Sauce

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OCTOBER

First FRIDAY

BREAKFAST

Fruit

Hominy Grits, Milk

Fried Egg Plant Toast

Coffee

LUNCH

Scalloped Macaroni and Oysters

Whole Wheat Gems

DINNER

Bisque of Clam (clam soup)

Broiled Spanish Mackerel
Sauce Tartare

Potato Balls Stewed Cucumber

Lettuce Salad

Wafers Cheese

Coffee

First SATURDAY

BREAKFAST

Fruit

Oatmeal, Milk

Toast Coffee

LUNCH

Milk Toast

Fruit

DINNER

Clear Soup with Rice

Nut Rolls Tomato Sauce

Beet Salad Wafers

Apple Omelet

Coffee

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OCTOBER

Second SUNDAY

BREAKFAST

Fruit
Creamed Dried Beef
Oatmeal Scones
Coffee

DINNER

Consommé à la Duchesse
Roasted Ribs of Beef
Brown Sauce
Baked Sweet Potatoes
Okra and Tomato
Lettuce Salad
Wafers Cheese
Apple Gelatin, Cider Sauce
Coffee

SUPPER—In Chafing Dish

Oysters à la Poulette Toast
Beef Salad with Egyptian
Mayonnaise
Rolls
German Coffee Cake Coffee

Second MONDAY

BREAKFAST

Baked Apples
Granose, Cream
Rolls Coffee

LUNCH

Cold Beef
Creamed Horseradish Sauce
Sliced Tomatoes
Fruit

DINNER

Clear Soup Bread
Broiled Chops
Creamed Potatoes
Stewed Tomatoes
Lettuce Salad
Wafers Cheese
Fruit

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OCTOBER

Second TUESDAY

BREAKFAST

Apple Sauce Granose, Cream

Rolls Coffee

LUNCH

Minced Beef on Toast

Celery

Iced Grapes

DINNER

Black Bean Soup

Boiled Corn Beef, Raisin Sauce

Mush Bread Turnip Balls

Cabbage Salad, Italian Dressing

Wafers Cheese

Coffee Jelly, Cream

Second WEDNESDAY

BREAKFAST

Sliced Ripe Bananas in Hot Graham Mush, Cream

Corned Beef Hash Coffee

LUNCH

Tomatoes on the Half Shell

Toast

Apple Dumplings, Hard Sauce

DINNER

Soup Crécy (corned beef stock)

Panned Chicken, Brown Sauce

Rice Cauliflower

Fried Oysters Lettuce Salad

Toasted Crackers Cheese

Coffee

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OCTOBER

Second THURSDAY

BREAKFAST

Baked Apples, Cream

Whole Wheat Gems Coffee

LUNCH

Cold Corned Beef
Cream Horseradish Sauce
Cole Slaw
Tea Nut Wafers

DINNER

German Gruel Soup

Broiled Round Steak, Butter Seasoning

Baked Sweet Potatoes

Creamed Celery

Lettuce Salad Toast Fingers

Farmhouse Apples

Second FRIDAY

BREAKFAST

Creamed Salt Codfish

Plain Boiled Potatoes

Corn Gems Coffee

LUNCH

Scallops à la Newburg

Saratoga Chips

German Potato Bread Coffee

DINNER

Oyster Bouillon

Boiled Fish, Sauce Hollandaise

Potato Balls

Lobster Salad Rolls

Coffee

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OCTOBER

Second SATURDAY

BREAKFAST

Baked Apples

Oatmeal, Milk

Toast Coffee

LUNCH

Creamed Chipped Beef

Boiled Rice

Grapes

DINNER

Salsify Soup

Shoulder of Mutton with Browned Potatoes

Chillies (Creole fashion)

Apple Salad

Wafers Cream Cheese

Whipped Cream Nut Kisses

Third SUNDAY

BREAKFAST

Fruit

Barley Flakes, Milk

Mutton Mince on Toast

Coffee

DINNER

Consommé with German Farina Blocks

Roasted Guinea Fowl

Broiled Bacon

Currant Jelly

Hominy Stewed Celery

Orange Jelly Wafers

Peach Ice Cream Macaroons

Coffee

SUPPER

Nut and Fruit Sandwiches

Cocoa

Digitized by Google

OCTOBER

Third MONDAY

BREAKFAST

Baked Apples
Oatmeal, Milk
Omelet Toast
Coffee

LUNCH

Cream of Celery Soup
Whole Wheat Bread

DINNER

Consommé with Rice
Broiled Steak Stuffed Potatoes
String Beans
Cabbage Salad, English Dressing
Wafers Cheese
Cottage Jems, Jelly Sauce

Third TUESDAY

BREAKFAST

Stewed Pears
Granose, Cream
Gems Coffee

LUNCH

Panned Oysters Rolls
Celery Salad

DINNER

Consommé with Almond Balls
Veal Cutlets, Tomato Sauce
Rice Croquettes
Young Lima Beans
Lettuce Salad
Wafers Neufchatel Cheese
Dutch Apple Cake

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OCTOBER

Third WEDNESDAY

BREAKFAST

Warm Apple Sauce with Granose Cream

Whole Wheat Bread Coffee

LUNCH

Macaroni Rarebit Toast

Coffee

DINNER

Tomato Soup Croûtons

Cannelon Purée of Peppers

Potato Fritters

A Simple Salad

Wafers Cheese

Farina Jelly

Third THURSDAY

BREAKFAST

Hot Baked Sliced Bananas Cream

Muffins Coffee

LUNCH

Omelet with Green Peas

Oatmeal Gems Cocoa

DINNER

English Beef Soup (bits from cannelon)

Broiled Loin Chops

Creamed Potatoes

String Beans

Cabbage Salad, Farmer's Dressing

Wafers

Apple Roly Poly, Hard Sauce

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OCTOBER

Third FRIDAY

BREAKFAST

Codfish Balls, Tomato Sauce

Corn Muffins Coffee

LUNCH

Baked Farina Tomatoes Sliced

Whole Wheat Bread

Grapes

DINNER

Oyster Cocktails

Boiled Flounder
Sauce Hollandaise

Potato Balls

Beetroot Salad Cheese Fingers

Coffee

Third SATURDAY

BREAKFAST

Baked Apples

Mush Bread Coffee

LUNCH

Fried Oysters Cabbage Salad

Cornmeal Sally Lunn

Coffee

DINNER

Consommé with Egg Balls

Broiled Steak

Mashed Sweet Potatoes

Buttered Beets

Olive Salad Toast Fingers

Whipped Cream with Chopped Nuts

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OCTOBER

Fourth SUNDAY

BREAKFAST

Grapes

Shirred Eggs Toast

Coffee

DINNER

Consommé à la Colbert

Roasted Chickens, Giblet Sauce

Currant Jelly

Italian Potato Croquettes

Scalloped Tomatoes

Lettuce Salad

Wafers Cheese

Sweet Purée of Chestnuts

Whipped Cream

Coffee

SUPPER

Creamed Chicken Sandwiches

Tea

Peaches Sponge Cake

Fourth MONDAY

BREAKFAST

Stewed Pears

Oatmeal, Milk

Minced Chicken, Toast

Coffee

LUNCH

Hamburg Steaks (ends steak)
Brown Sauce

Browned Sweet Potatoes

Grapes

DINNER

Consommé with Rice

Broiled Chops Stewed Potatoes

Baked Potatoes

Cabbage Salad

Wafers Cheese

Baked Apples, Cream

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OCTOBER

Fourth TUESDAY

BREAKFAST

Sliced Bananas in Hot Wheatlet Cream

Muffins Coffee

LUNCH

Stewed Macaroni Corn Bread

Tea

DINNER

Cream of Turnip Soup

Breast of Mutton Rice

Peas

Cauliflower Salad

Wafers Cheese

Cocoa, Whipped Cream

Graham Wafers

Fourth WEDNESDAY

BREAKFAST

Baked Apples, Cream

Cornmeal Sally Lunn

Coffee

LUNCH

Scalloped Oysters

Gluten Bread Celery

Coffee

DINNER

Cream of Tomato Soup

Fricassee of Guinea

Crisp Rolled Bacon

Currant Jelly

Stewed Hominy

Brussels Sprouts

Coffee Cake Coffee

Digitized by Google

OCTOBER

Fourth THURSDAY

BREAKFAST

Stewed Apples

Whole Wheat Gems Coffee

LUNCH

Cream of Celery Soup

Bread Sticks

Apple Omelet

DINNER

Giblet Soup (Guinea giblets)

Broiled Birds on Toast

Stewed Mushrooms

Rice

Orange Salad

Wafers Cream Cheese

Ceylon Pudding

Fourth FRIDAY

BREAKFAST

Creamed Salt Cod

Plain Boiled Potatoes

Corn Gems Coffee

LUNCH

Broiled Oysters Milk Biscuits

Cabbage, French Dressing

DINNER

Curry of Oysters

Baked Fish, Brown Sauce

Potato Soufflé

Scalloped Cucumbers

Lettuce Salad

Toasted Crackers Camembert

Coffee

Digitized by Google

OCTOBER

Fourth SATURDAY

BREAKFAST

Fruit
Oatmeal, Milk
Shirred Eggs Toast
Coffee

LUNCH

Cabbage Rolls
Whole Wheat Bread
Tea Fruit

DINNER

Consommé with Tomato Blocks
Broiled Steak
Hashed Browned Potatoes
Cabbage (Russian fashion)
Café Parfait Rolled Wafers

Fifth SUNDAY

BREAKFAST

Baked Apples, Cream
Rice Gems Coffee

DINNER

Consommé
Jambolaya Rice
Catcahas
Olive Salad
Wafers Cheese
Frozen Apricots Almond Loaf

SUPPER

Nut Sandwiches Tea
Baked Apples Devil's Food

Digitized by Google

OCTOBER

Fifth MONDAY

BREAKFAST

Fruit
Oatmeal, Milk
Eggs Brouilli Toast
Coffee

LUNCH

Sardines Lemon
Whole Wheat Bread
Grapes

DINNER

Cream of Peanut Soup
Polenta Tomato Sauce
Rice
Egg Salad Crackers
Fruit Graham Wafers

Fifth TUESDAY

BREAKFAST

Grapes
Granose, Cream
Rolls Coffee

LUNCH

Apple Scallop, Cider Sauce
Bread Butter

DINNER

Soup Soubise
Broiled Steak
Delmonico Potatoes
Stewed Carrots
Spinach Salad
Wafers Cheese
English Bread Pudding
Coffee

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NOVEMBER

First SUNDAY

BREAKFAST

Chilled Grapes

Eggs Bacon

Rolls Coffee

DINNER

Clear Soup

Roasted Chickens, Brown Sauce

Creamed Potatoes Corn

Tomato Salad

Peach Ice Cream

Coffee

SUPPER

Macaroni Rarebit Toast

Peaches Cake

First MONDAY

BREAKFAST

Fruit

Oatmeal, Milk

Chicken Mince Toast

Coffee

LUNCH

Omelet with Oysters

Biscuit

Coffee

DINNER

Tomato Soup

Broiled Steak

Hashed Browned Potatoes

Creamed Turnips

Lettuce Salad

Wafers Cheese

Coffee

Digitized by Google

NOVEMBER

First TUESDAY

BREAKFAST

Fruit

Chops Creamed Potatoes

Muffins Coffee

LUNCH

Hamburg Steaks (ends)

Corn Bread

Fruit

DINNER

Brown Soup

Stuffed Hearts, Brown Sauce

Rice New Carrots

Bean Salad

Wafers Cheese

Mock Charlotte

Coffee

First WEDNESDAY

BREAKFAST

Fruit

Creamed Chipped Beef

Oatmeal Waffles

Coffee

A COMPANY LUNCH

Oyster Cocktails in Peppers

Broiled Chops Potato Timbale

Peas

Bobotee Salad Wafers

Chocolate Parfait

DINNER

Chicken Gumbo with Oysters

Rice

Tomato Salad Toast Fingers

Sweet Pickled Figs

Pecan Cake

Petit Brulé

Digitized by Google

NOVEMBER

First THURSDAY

BREAKFAST

Granose Grape Juice

Zwieback Coffee

LUNCH

Nut Sandwiches Cocoa

Banana Soufflé

DINNER

Consommé with Curry

Beef Olives, Brown Sauce

Sweet Potatoes (Southern fashion)

Ladies' Cabbage

Waldorf Salad in Apple Shells

Apple Snow, Cream

First FRIDAY

BREAKFAST

Broiled Salt Fish

Scotch Short Bread

Coffee

LUNCH

Deviled Oysters Pepper Hash

Whole Wheat Bread

DINNER

Purée of Vegetables

Planked Slice of Halibut

Potatoes à la Duchesse

Fried Oysters

Lettuce or Celery, French Dressing

Brown Bread

Toasted Crackers Camembert

Coffee

Digitized by Google

NOVEMBER

First SATURDAY

BREAKFAST

Stewed Pears

Oatmeal, Milk

Toast Coffee

LUNCH

Macaroni Croquettes
Béchamel Sauce

Fruit

DINNER

Black Bean Soup

Panned Chicken, Brown Sauce

Chestnuts as a Vegetable

Spinach

Mayonnaise of Celery Wafers

A Plain Apple Charlotte

Second SUNDAY

BREAKFAST

Baked Apples, Cream

Chestnut Muffins Coffee

DINNER

Tomato Soup
Roasted Belgian Hare, Celery Stuffing
Quince Jelly
Rice Croquettes
Brussels Sprouts
Orange and Lettuce Salad
Toasted Water Crackers
Cheese
Bakewell Pudding
Coffee

SUPPER—In Chafing Dish

Clam Bouillon

Beef Pats, Tomato Sauce

Milk Biscuits Tea

Canned Peaches Sponge Cups

Digitized by Google

NOVEMBER

Second MONDAY

BREAKFAST

Sliced Ripe Bananas in Hot Wheatlet, Cream

Whole Wheat Bread Coffee

LUNCH

Minced Belgian Hare on Toast

Celery

Stewed Prunes

DINNER

German Gruel Soup

Broiled Sirloin Steak
Butter Seasoning

Baked Potatoes

Ladies' Cabbage

Celery, French Dressing

Wafers Cheese

Poor Man's Tartlets

Second TUESDAY

BREAKFAST

Chopped Dates in Hot Oatmeal
Milk

Toast Coffee

LUNCH

Hamburg Steaks (end steak)
Brown Sauce

Whole Wheat Gems Tea

Oranges

DINNER

Cream of Hominy Soup (hare bones)

Braised Leg of Mutton
Brown Sauce
Currant Jelly
Rice
Turnips, Cream Sauce
Endive Salad

Wafers Cheese

Farmer's Pudding

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NOVEMBER

Second WEDNESDAY

BREAKFAST

Baked Apples

Granose Grape Juice

Corn Muffins Coffee

LUNCH

Cecils, Sauce Béchamel

Bread Butter

Stewed Figs, Cream

DINNER

Cream of Turnip Soup

Roasted Duck, Walnut Stuffing
Grape Jelly

Stewed Parsnips

Cabbage Salad, English Dressing

Wafers Cream Cheese

Cocoa, Whipped Cream

Marguerites

Second THURSDAY

BREAKFAST

Stewed Prunes

Broiled Chops Stewed Potatoes

Rolls Coffee

LUNCH

Duck à la Newburg

Saratoga Chips

Coffee

Lemon Jelly Crackers

DINNER

Cream of Rice Soup (duck bones)

Mock Fillet of Beef, Brown Sauce

Baked Sweet Potatoes Spinach

Waldorf Salad in Apples

Wafers

Banana Soufflé

Coffee

Digitized by Google

NOVEMBER

Second FRIDAY

BREAKFAST

Stewed Raisins

Hominy, Milk

Omelet Coffee

LUNCH

Fried Oysters Cold Slaw

Brown Bread Coffee

DINNER

Oyster Soup

Boiled Cauliflower, Cream Sauce

Boiled Shoulder of Cod
Sauce Hollandaise

Potato Balls

Chicory Salad, French Dressing

Toasted Crackers Camembert

Coffee

Second SATURDAY

BREAKFAST

Baked Apples

Creamed Chipped Beef

Corn Batter Bread

Coffee

LUNCH

Fish Cutlets, Cream Sauce

Milk Biscuit

Coffee

DINNER

Consommé with Curry

Blanquette of Mutton Rice

Currant Jelly

Plain Russian Salad

Wafers Cheese

Chocolate Cream Pudding

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NOVEMBER

Third SUNDAY

BREAKFAST

Baked Apples

Codfish Balls, Tomato Sauce

Brown Bread Coffee

DINNER

Consommé with Farina Blocks

Roasted Capon, Chestnut Stuffing

Cranberry Jelly

Stuffed Spanish Onions

Apple Salad, French Dressing

Thin Crackers

Brioche Purée of Apricots

Coffee

SUPPER

Capon à la Newburg

Saratoga Chips

Bread and Butter Sandwiches

Canned Pears Cocoa Cake

Third MONDAY

BREAKFAST

Stewed Prunes

Oatmeal, Milk

Eggs Coffee

LUNCH

Fried Cornmeal Mush, Syrup

Rolls Tea

Sliced Oranges

DINNER

Consommé with Rice

Broiled Round Steak
Mushroom Sauce

Stuffed Potatoes Kale

Lettuce Salad

Wafers Cheese

Jerusalem Pudding

Coffee

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NOVEMBER

Third TUESDAY

BREAKFAST

Boiled Rice with Raisins, Cream

Toast Coffee

LUNCH

Macaroni Croquettes
Tomato Sauce

Sweet Milk Scones Tea

Baked Bananas

DINNER

English Beef Soup

Boiled Salt Beef

Stewed Horseradish

Hominy Spinach

Cabbage, Sidney Smith Dressing

Toast Fingers

Baked Batter Apple Pudding
Cider Sauce

Third WEDNESDAY

BREAKFAST

Stewed Figs, Cream

Graham Gems Coffee

LUNCH

Cold Corned Beef Tomato Jelly

Mayonnaise Dressing

Corn Gems Coffee

DINNER

Soup Crécy (pot liquor)

Broiled Birds on Fried Hominy

Stewed Mushroom

Rice

Chicory Salad

Toasted Crackers Cheese

Prune Jelly, Whipped Cream

Coffee

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NOVEMBER

Third THURSDAY

BREAKFAST

Fruit
Corn Beef Hash
Whole Wheat Gems
Coffee

LUNCH

Chestnuts à la Poulette
Mush Bread
Cocoa
Stewed Dried Peaches

DINNER

Cream of Celery Soup
Panned Rabbit, Claret Sauce
Baked Onions
French Fried Sweet Potatoes
Endive or Spinach Salad
Whole Wheat Nut Wafers
Orange Compote

Third FRIDAY

BREAKFAST

Broiled Salt Mackerel
Corn Bread
Coffee

LUNCH

Fried Small Fish, Sauce Tartare
Egg Rolls Coffee

DINNER

Deviled Oysters in Ramekins
Impernarda Corn Batter Bread
Salt Water or Dill Pickles
Toasted Crackers
Stilton Cheese
Coffee

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NOVEMBER

Third SATURDAY

BREAKFAST

Steamed Dates in Granose Cream

Creamed Chipped Beef Rolls

Coffee

LUNCH

Baked Potatoes Stewed Lentils

Baked Apples

DINNER

Soup à la Sap (stock from calf's head)

Fricassee of Guinea Garnished with Bacon

Baked Winter Squash Spinach

Bohemian Salad

Whole Wheat Wafer Bread

Coffee Jelly with Cream

Fourth SUNDAY

BREAKFAST

Baked Apples

Minced Guinea on Fried Mush

Coffee

DINNER

Mock Turtle Soup

Roasted Ribs of Beef Brown Sauce

Sweet Potatoes

Carrots en Surprise

Waldorf Salad Wafer Bread

Blanc Mange

Coffee

SUPPER

Broiled Sardines

Creamed Potatoes in Chafing Dish

Whole Wheat Bread Butter

Stewed Prunes Nut Kisses

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NOVEMBER

Fourth MONDAY

BREAKFAST

Oranges
Oatmeal, Milk
Minced Beef Toast
Coffee

LUNCH

Cold Sliced Calf's Tongue
Celery
Whole Wheat Bread Butter
Cocoa, Whipped Cream
Nut Kisses

DINNER

Tomato Soup
Calf's Liver and Heart Warmed in Brown Sauce (left-overs)
Fried Hominy Grits
Ladies' Cabbage
Endive Salad
Wafers Cheese
Nun's Puffs, Everyday Sauce

Fourth TUESDAY

BREAKFAST

Apple Sauce, Granose, Cream
Whole Wheat Muffins
Coffee

LUNCH

Cold Sliced Beef, Chili Sauce
Celery
Tea Sweet Wafers

DINNER

Brown Soup (left-overs)
Broiled Sirloin Steak
French Fried Onions
Stuffed Potatoes
Creamed Turnips
Cabbage Salad
Wafers Cheese
Cottage Gems, Chocolate Sauce

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NOVEMBER

Fourth WEDNESDAY

BREAKFAST

Fruit
Hominy Grits, Milk
Minced Beef in Tomato Sauce
Rolls Coffee

LUNCH

Welsh Rarebit Toast

Coffee

DINNER

Barley Soup

Egyptian Cylinders
Brown Sauce

Sweet Potatoes (Southern style)

Chicory Salad

Wafers Cheese

Apple Pone, Cider Sauce

Fourth THURSDAY

Thanksgiving

BREAKFAST

Baked Apples, Cream

Corn Gems Coffee

DINNER

Oyster Cocktails
Consommé à la Royal
Roasted Turkey, Chestnut Stuffing
Cranberry Sauce
Sweet Potato Croquettes
Baked Onions
Broiled Birds Celery
French Dressing
Mince Pie Pumpkin Custard
Toasted Crackers Camembert
Coffee
Salted Almonds Bonbons

SUPPER

Oysters in Chafing Dish
Milk Biscuit
Coffee

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NOVEMBER

Fourth FRIDAY

BREAKFAST

Broiled Mackerel Fried Mush

Coffee

LUNCH

Fried Halibut, Sauce Tartare

Graham Bread Coffee

DINNER

Grape Fruit

Salt Codfish (Creole style)

Corn Bread

Endive, Italian Dressing

Toasted Crackers Swiss Cheese

Coffee

Fourth SATURDAY

BREAKFAST

Chopped Dates in Hot Oatmeal
Milk

Toast Coffee

LUNCH

Mock Oysters Tomato Catsup

Celery

Baked Apples

SUPPER

Turkey Croquettes

Mayonnaise of Celery

Egg Rolls

Sliced Oranges Sponge Cake

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NOVEMBER

Fifth SUNDAY

BREAKFAST

Stewed Prunes
Oatmeal, Milk
Shirred Eggs Toast
Coffee

DINNER

Turkey Bone Soup with Rice
Roasted Wild Duck
Currant Jelly
Fried Hominy Grits
Brussels Sprouts
Chicory Salad, French Dressing
Wafers Cheese
Mock Charlotte, Custard Sauce

SUPPER

Broiled Sardines, East India Dressing
Whole Wheat Bread and Butter Sandwiches
Coffee, Whipped Cream

Fifth MONDAY

BREAKFAST

Baked Apples
Rolled Wheat, Cream
Rolls Coffee

LUNCH

Salmi of Duck Sweet Potatoes
Stewed Prunes Crackers

DINNER

Cream of Turnip Soup
Stuffed Steak, Brown Sauce
Spaghetti in Cheese Shell
Timbale of Carrot
Cabbage Salad
Wafers Cheese
Ginger Sponge Slices
Lemon Sauce

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DECEMBER

First SUNDAY

BREAKFAST

Oranges

Chops Muffins

Coffee

DINNER

Consommé à la Royal

Celery Olives

Braised Leg of Mutton
Brown Sauce

Sweet Potatoes

Creamed Carrots

Chicory Salad

Wafers Cheese

Bakewell Pudding

Coffee

SUPPER

Nut Sandwiches Cocoa

Sliced Oranges Wafers

First MONDAY

BREAKFAST

Sliced Bananas in Hot Oatmeal
Cream

Eggs Bacon

Toast Coffee

LUNCH

Panned Oysters Rolls

Cabbage Salad Wafers

DINNER

Tomato Soup

Ragoût of Mutton in Border of
Rice

Baked Squash

Mayonnaise of Celery Wafers

Crackers Cheese

Coffee

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DECEMBER

First TUESDAY

BREAKFAST

Oranges
Wheatlet, Milk
Creamed Chipped Beef
Rolls Coffee

LUNCH

Cheese Soufflé Pulled Bread

Coffee

DINNER

Cream of Chestnut Soup

Stuffed Beef's Heart
Brown Sauce

Sweet Potato Croquettes

Kale (asparagus fashion)

Turnips in Jelly with Mayonnaise

Wafers

Nun's Puffs, Spice Sauce

First WEDNESDAY

BREAKFAST

Fruit Gems Baked Apples

Eggs Toast

Coffee

LUNCH

Potato Chowder Corn Gems

Fruit

DINNER

English Beef Soup (left-over steak)

Hot Boned Chicken
Sauce Béchamel

Guava Jelly

Boiled Rice Dipped Celery

Nut Salad Toasted Crackers

Apple Turnover with Ice Cream

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DECEMBER

First THURSDAY

BREAKFAST

Fruit
Graham or Rye Mush, Cream
Minced Hearts
Toast Coffee

LUNCH

Cold Heart Aspic
Tomato Catsup
Canned Peaches Gingerbread

DINNER

Normandy Soup
Broiled Chops
Delmonico Potatoes
Celery au Suprême
Cauliflower Salad Wafers
Apple Stephon, Nogg Sauce

First FRIDAY

BREAKFAST

Apple Sauce in Granose Cream
Scrambled Eggs
Corn Gems Coffee

LUNCH

Baked Farina
Whole Wheat Bread
Stewed Prunes

DINNER

Tomato Soup
Scallops à la Newburg
Saratoga Chips
Baked Fish, Brown Sauce
Potatoes (plain)
Chicory Salad
Wafers Neufchatel Cheese
Coffee

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DECEMBER

First SATURDAY

BREAKFAST

Fruit

Thin Broiled Liver Bacon

Rolls Coffee

LUNCH

Cheese Milk Toast

Apples

DINNER

Rabbit Soup Croûtons

Broiled Steak
Canned Mushroom Sauce

Baked Sweet Potatoes

Endive Salad

Wafers Cheese

Orange Sherbet

Second SUNDAY

BREAKFAST

Codfish Balls, Tomato Sauce

Oatmeal Bread Coffee

DINNER

Consommé

Roasted Haunch of Venison
Claret Sauce

Currant Jelly

French Fried Sweet Potatoes

Stewed Celery

Waldorf Salad in Apple Shells

Wafers

Baked Alaska

SUPPER

Chicken Salad Nut Sandwiches

Stewed Prunes Almond Loaf

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DECEMBER

Second MONDAY

BREAKFAST

Baked Apples

Oatmeal, Milk

Rice Gems Coffee

LUNCH

Venison Warmed in Brown Sauce

Chestnut Muffins

Sliced Oranges

DINNER

Mock Bisque Soup

Pot Roast of Beef, Brown Sauce

Sweet Potatoes

Turnips, Cream Sauce

Cabbage Salad

Wafers Cheese

Baked Apples, Cream

Second TUESDAY

BREAKFAST

Oranges

Minced Beef

Fruit Gems Cocoa or Coffee

LUNCH

Thin Pot Roast Tomato Catsup

Whole Wheat Biscuit

Baked Apples

DINNER

English Beef Soup

Pilaff of Chicken

Lettuce Salad

Wafers Cheese

Prune Soufflé

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DECEMBER

Second WEDNESDAY

BREAKFAST

Apples

Boiled Rice, Cream

Rolls Coffee

LUNCH

Bouillon Bread Sticks
Broiled Chops
Creamed Potatoes
Lettuce or Corn Salad, French Dressing
Wafers Cheese
Café Parfait

DINNER

Mutton Broth with Rice (shoulder bones)
Fish Timbales, Cream Sauce
Almond Steak
Stuffed Sweet Potatoes
Stuffed Prunes
Little Pigs in Blankets
Lettuce Salad
Water Thins
Rolled Wafers Coffee

Second THURSDAY

BREAKFAST

Fruit

Omelet Rice Gems

Coffee

LUNCH

Creamed Chipped Beef
Mush Bread
Tea
Stewed Apples Ginger Cakes

DINNER

Soup Crécy

Steak à la Bordelaise

Potato Croquettes

Cauliflower, Cream Sauce

Endive Salad

Wafers Cream Cheese

Syllabub

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DECEMBER

Second FRIDAY

BREAKFAST

Fried Smelts Corn Bread

Coffee

LUNCH—In Chafing Dish

Panned Oysters

Egg Rolls Coffee

DINNER

Curry of Oysters Toast

Boiled Rock, Sauce Hollandaise

Plain Boiled Potatoes

Waldorf Salad Wafers

Coffee

Second SATURDAY

BREAKFAST

Fruit

Oatmeal, Milk

Hamburg Steak (ends of steak)

Rolls Coffee

LUNCH

Cream of Potato Soup

Bread Sticks

Canned Fruit

DINNER

Egg Soup

Baked Beans, Tomato Sauce

Boiled Rice Cole Slaw

Chicory Salad

Wafers Cheese

Chestnuts with Whipped Cream

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DECEMBER

Third SUNDAY

BREAKFAST

Fruit
Creamed Chipped Beef
Oatmeal Scones
Coffee

DINNER

Consommé
Baked Belgian Hare, Chestnut Stuffing
Guava Jelly
Brussels Sprouts or Stewed Celery
Endive or Lettuce, Japanese Dressing
Toasted Crackers
Neufchatel Cheese
Frozen Pudding with Compote of Oranges

SUPPER

Eggs à la Martin Toast

Fruit Cake

Third MONDAY

BREAKFAST

Fruit

Boiled Rice and Raisins, Cream

Rolls Coffee

LUNCH

Minced Belgian Hare, Warmed in Brown Sauce

Barley Bread Tea

DINNER

Consommé with Croûtons

Broiled Loin Chops

Baked Potatoes

Stewed Celery

Lettuce and Apple Salad

Wafers Cheese

Apple Custard

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DECEMBER

Third TUESDAY

BREAKFAST

Fruit
Oatmeal, Milk
Omelet Rolls
Coffee

LUNCH

Deviled Oysters Corn Dodgers
Cabbage Salad Wafers

DINNER

Barley Broth
Roasted Wild Duck
Black Currant or Cranberry Jelly
Hominy Blocks
Browned Turnips
Orange Salad
Wafers Cheese
Café Parfait

Third WEDNESDAY

BREAKFAST

Baked Apples
Barley Flakes, Milk
Whole Wheat Bread Coffee

LUNCH

Minced Duck, Brown Sauce
Whole Wheat Gems
Prune Jelly, Milk

DINNER

Grape Fruit
Consommé Croûtons
Fresh Beef's Tongue
Raisin Sauce
Stuffed Prunes
Boiled Rice Carrot Hash
Chicory Salad
Wafers Cheese
Omelet Soufflé

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DECEMBER

Third THURSDAY

BREAKFAST

Oranges

Chops Sweet Milk Scones

Coffee

LUNCH

Thin Cold Tongue
Mayonnaise of Celery

Milk Biscuits Tea

DINNER

Cream of Pea Soup

Broiled Round Steak

French Fried Potatoes

Boiled Kale

Lettuce and Onion Salad

Wafers Cheese

Coffee

Third FRIDAY

BREAKFAST

Codfish Soufflé

Cornmeal Sally Lunn

Coffee

LUNCH

Stewed Lentils Pop Overs

Steamed Figs, Cream

DINNER

Mock Oyster Soup

Fish Patties Potato Balls

Fried Oysters Lettuce Salad

Toasted Crackers Cheese

Coffee

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DECEMBER

Third SATURDAY

BREAKFAST

Fruit

Steamed Eggs

Milk Toast Cocoa

LUNCH

Macaroni (Italian fashion)

Potato Bread

Sliced Oranges

DINNER

Oyster Gumbo

Beef Olives, Brown Sauce

Panned Baked Squash

Baked Spanish Onion (left-over tongue)

Cabbage Salad, Anchovy Dressing

Wafers Cheese

Hawaiian Banana Pudding

Fourth SUNDAY

BREAKFAST

Creamed Chipped Beef

Fried Mush

Whole Wheat Bread Coffee

DINNER

Tomato Soup Croûtons

Roasted Saddle of Mutton

Brown Sauce

Currant Jelly

Boiled Rice Stewed Celery

Chicory Salad

Wafer Bread Cheese

Peach Ice Cream (canned peaches)

Coffee

SUPPER

Enchilades Corn Loaf Bread

Stuffed Prunes

Sliced Oranges

Cocoanut Macaroons

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DECEMBER

Fourth MONDAY

BREAKFAST

Fruit

Oatmeal, Milk Toast

Minced Mutton

Coffee

LUNCH

Creamed Chicken

Milk Biscuits

Tea

DINNER

Shaddocks

Broiled Steak

Shoe String Potatoes

Mock Artichokes

Plain Russian Salad

Toasted Crackers Cheese

Apple Float

Fourth TUESDAY

BREAKFAST

Chopped Prunes in Hot Barley Flakes, Cream

Oatmeal Brown Bread (toasted)

Coffee

LUNCH

Egg Rolls

Coffee

CHRISTMAS EVE SUPPER

Oyster Cocktails

Chicken Salad

Pocketbook Rolls

Olives Salted Almonds

Coffee

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DECEMBER

Fourth WEDNESDAY

CHRISTMAS BREAKFAST

Broiled Birds Toast
Coffee
or
Shaddocks
Fried Smelts Corn Dodgers
Coffee

DINNER

Oyster Soup
Celery Olives
Mushroom Patties
Roasted Goose, Hominy Stuffing
Apple Sauce
Ladies' Cabbage
Carrot Timbale
Celery and Apple Salad in Red Apple Shells, French Dressing
Whole Wheat Nut Wafers
Cream Cheese
Plum Pudding Nun's Butter
Nuts Raisins Candies
Coffee in Library

SUPPER—In Chafing Dish

Panned Oysters
Cheese Sandwiches
Vienna Coffee

Fourth THURSDAY

BREAKFAST

Fruit
Oatmeal, Milk
Eggs
Toast Coffee

LUNCH

Scalloped Oysters
Egg Rolls Coffee
Sliced Oranges

DINNER

English Beef Soup
Fricassee of Rabbit, Brown Sauce
Currant or Grape Jelly
Winter Squash Croquettes
Stewed Onions
Endive Salad
Wafers Cheese
Baked Apples

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DECEMBER

Fourth FRIDAY

BREAKFAST

Fried Smelts Stewed Potatoes

Corn Bread Coffee

LUNCH

Oysters and Tripe Rye Bread

Cole Slaw

Coffee

DINNER

Shaddock Cocktails

Oyster Pie

Stuffed Savoy Frijoles

Celery

Coffee or Amber Jelly
Whipped Cream

Fourth SATURDAY

BREAKFAST

Baked Apples

Oatmeal, Milk

Rolls Coffee

LUNCH

Warmed Over Rabbit

Boiled Rice

Stewed Dried Plums

DINNER

Consommé à la Colbert

Nut Rolls, Cream Sauce

Cabbage (German fashion)

Lettuce, English Dressing

Wafers Cheese

Sliced Oranges Cocoa Cake

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DECEMBER

Fifth SUNDAY

BREAKFAST

Fruit

Smothered Beef Corn Gems

Coffee

DINNER

Consommé with Rice

Roasted Capon
Cranberry Sauce

Baked Sweet Potatoes Onions

Waldorf Salad in Apple Shells

Wafers

Orange Whip

Coffee

SUPPER

Thin Sliced Capon Celery

Canned Peaches Cake

Tea

Fifth MONDAY

BREAKFAST

Dropped Eggs Toast

Coffee

LUNCH

Cream of Rice Soup

Zwieback

Celery

Baked Apples

DINNER

Consommé

Broiled Venison Steak

Currant Jelly

French Fried Sweet Potatoes

Stewed Celery

Lettuce Salad

Wafers Cheese

Apple Gelatin

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DECEMBER

Fifth TUESDAY

BREAKFAST

Fruit

Broiled Chops

Hashed Creamed Potatoes

Toast or Muffins Coffee

LUNCH

Omelet, Oyster Sauce

Pop Overs

Baked Bananas

DINNER

Cream of Celery Soup

Panned Round Steak, Tomato Sauce

Mashed Browned Potatoes

Buttered Beets

Cooking School Salad

Wafers Cheese

Glazed Fruit Balls

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Menus for Special Occasions

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196 **Golf Luncheon**

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Golf Luncheon

The illustration shows a table arranged for a simple golf luncheon or supper. In the centre is a square of canvas, covered with short rock moss, which nicely imitates grass. On this is a miniature golf course; the little stream of water is represented by silver crinkled paper pressed in the moss. The balls are made from dough slightly dried. The tiny golf clubs are doll's toys.

MENU No. 1

Chicken Salad Brown Bread and Butter Sandwiches

Ripe Olives

Deviled Eggs

Peach Ice Cream Rolled Wafers

Coffee

MENU No. 2, FOR COLD, BRISK DAY

Bouillon in Cups Bread Sticks

Creamed Chicken in Paper Cases

Bread and Butter Sandwiches

Parmesan Balls on Lettuce Leaves

Cheese Fingers

Coffee

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198 **Birthday Supper**

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Birthday Supper

The arrangement is for a child nine years old. The huge Birthday cake is iced with white icing and decorated with loops of pink candy; a long-life candle is placed in the centre and nine small candles around the base. The small boxes, made in imitation of telephones, kodaks, hat boxes and so forth, are filled with all sorts of simple bonbons, and are to be given as souvenirs. The plate on the right contains bonbons—"crackers."

MENU

Egg Balls Rolled in Tissue Paper

Chopped Chicken Sandwiches Plain Bread and Butter

Tiny Sponge Cakes Rolled Wafers

Ice Cream

Candied Cherries Salted Almonds

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200 **Twelve o'Clock Breakfast**

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Twelve o'Clock Breakfast

The coloring scheme is scarlet, one of the most attractive of table colors. The centre piece is a pepper plant in fruit. Wrap the pot with crêpe paper, fasten with broad scarlet ribbon, leaving two long ends; make a dainty bow of one end and place it in the centre of the plant; the other bring to the corner of the table, arrange it in long, graceful loops, holding a bunch of Jacqueminots. The illustration shows the third course placed ready for serving.

MENU

Oyster Cocktails in Scooped-out Tomatoes

Broiled Chops Potato Croquettes
Peas

Waldorf Salad in Scarlet Apple Cases

Wafers Cream Cheese

Charlotte Russe Garnished with Maraschino Cherries

Rolled Rose Wafers

Coffee

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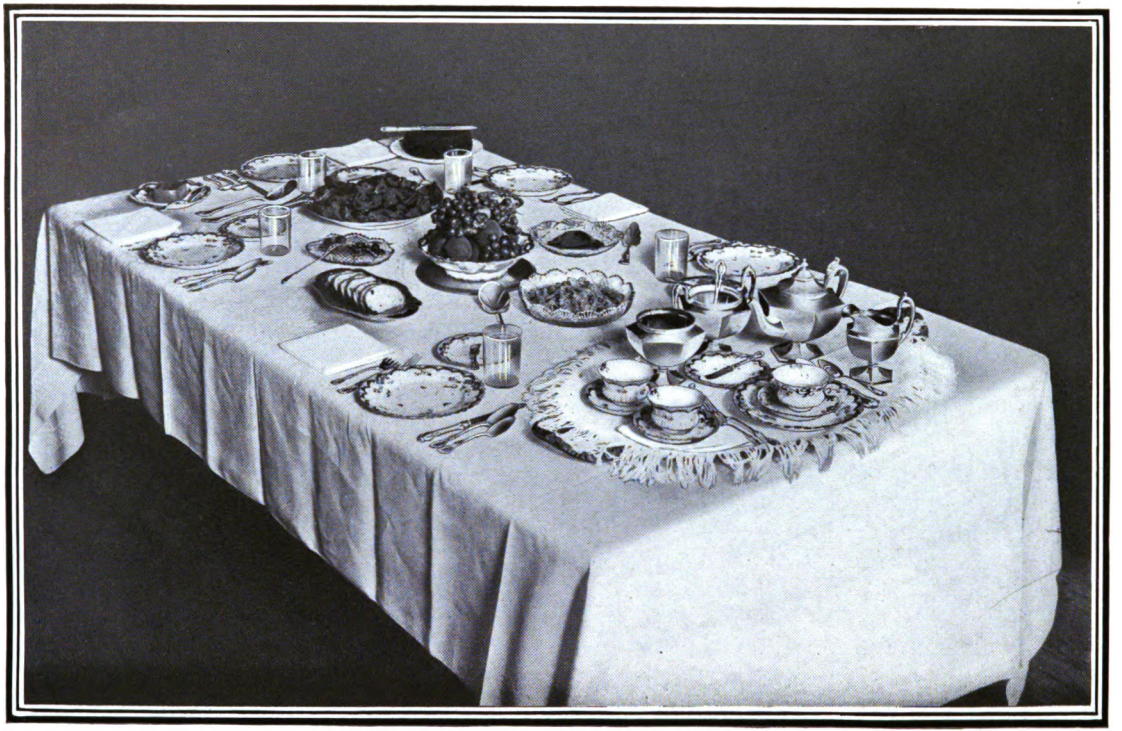

202 **Family Supper**

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Family Supper

One usually places the entire meal on the table before supper is announced; if, however, there is to be a first course, as a cup of broth or oysters, place the first course, the salad, and the tea service.

MENU No. 1

Beef Salad in Tomato Cases
Bread and Butter
Tea
Sugared Pineapple Loaf Cake

No. 2

Grape Fruit
Creamed Chicken with Mushrooms
Lettuce Salad Bread and Butter
Coffee
Baked Apples, Whipped Cream

No. 3

Grape Fruit or Oranges
Thin Sliced Cold Beef Aspic
Horseradish Sauce
Lettuce Salad
Coffee
Canned Peaches Angel's Food
Salted Almonds

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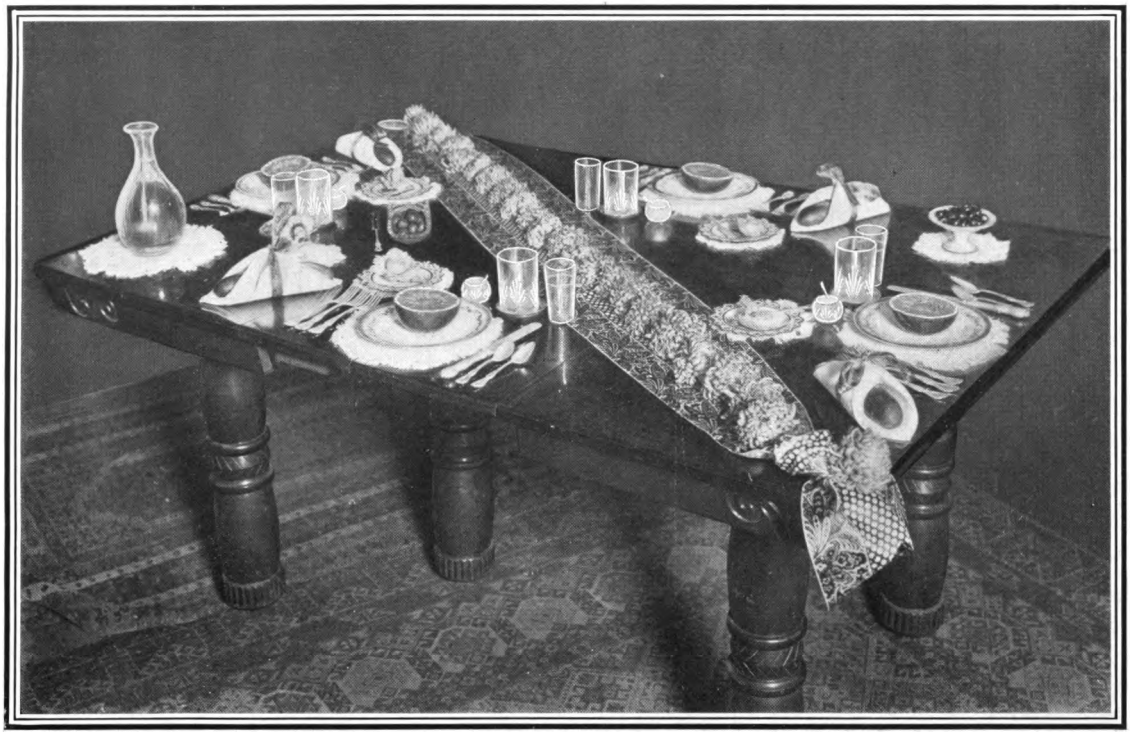

Young Lady's Luncheon

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Young Lady's Luncheon

The illustration represents the luncheon ready to be announced. Across the centre of the table place a strip, nine inches wide, of French bright-colored ribbon. Down the centre of the ribbon a row of variegated chrysanthemums, the stems cut close to the flowers. Tie a lunch roll in each napkin with narrow ribbon to match the centre strip. The china is Haviland, gilt and pink. The butter balls are on tiny lettuce leaves, on bread and butter plates.

MENU

Shaddocks or Grape Fruit

Oyster Croquettes, Sauce Hollandaise

Egg Rolls

Masked Chops Peas

Chicory Salad, Italian Dressing

Wafers Neufchatel Cheese

Café Parfait

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206 **Russian Tea**

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Russian Tea

Everything at a Russian tea is placed on the table; no plates or napkins are used. Bread and butter with caviar are eaten from the fingers. The "tea" is the great feature; hence the necessity of fresh boiling water and good Oolong tea. Make it fresh at each pouring. Gentlemen use glasses; ladies, cups. Use lemon or not, as you please. The small decanter near the glasses contains Vodka.

The hostess makes and pours the tea; the guests help themselves. There is very little variety in Russian teas, that is, if you have a dozen, they are practically the same. Hard boiled eggs cut in quarters may take the place of the marine herring. You are supposed to have eight dishes, five of which are always caviar, pumpernickel, rye bread and butter and tea. The Russians, as a class, prefer their tea slightly sweetened, but they never use milk or cream; sometimes lemon, but not often.

MENU

Vodka

Rye Bread Caviar Pumpernickel

Butter

Marine Herring Sun Dried Salmon

Anchovies Sausage

Tea

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Young Lady's Luncheon

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Young Lady's Luncheon

The illustration represents the second course at the luncheon—creamed fish served in dainty china ramekins placed on embroidered mats on breakfast plates. The centre of the table is covered with a luncheon cloth of white linen embroidered with pink floss. The basket is filled with pink roses, the handle wound with pink satin ribbon, an end finishing one side, a large bow the other. The large glasses are for water, the small ones for Apollinaris. The color scheme is pink.

MENU

Chicken Bouillon Bread Sticks

Creamed Fish in Ramekins

Chicken Croquettes Peas

Mayonnaise of Tomato Toasted Wafers

Strawberry Parfait

Rolled Rose Wafers

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Chafing Dish Supper

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Chafing Dish Supper

A chafing dish supper is much like a chafing dish luncheon or twelve o'clock breakfast. One or two dishes may be prepared at table. On the left place the seasonings and liquids necessary for the service; on the right, the butter and flour. On the tray, a tablespoon, and a teaspoon for measuring, a large spoon for serving and a chafing dish paddle for stirring. Use the hot water pan, providing you have a good lamp; if the lamp is weak use the "blazer."

The illustration shows the general arrangement of the table before the announcement of supper. A bowl of chrysanthemums with short stems forms the centre piece. A dish of olives, one of bonbons, the butter on lettuce leaves on bread and butter plates and the rolls are on the table.

MENU

Clam Broth in Cups

Creamed Sweetbreads with Mushrooms

Rolls

Lettuce Salad

Wafers Cheese

Coffee

Have all materials well arranged to prevent delay, but cook each dish, do not simply warm it up. Parboil the sweetbreads and pick them apart, long before supper—cook them at the table. Clam broth may be heated and served from the dish.

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Five o'Clock Tea or an "At Home"

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Five o'Clock Tea or an "At Home"

The illustration shows a polished oak table, white embroidered linen mat in the centre, holding a large soft basket partly pulled together and filled with pink, white and variegated Japanese chrysanthemums. Back of the basket stands a silver candelabra, holding white candles with pink silk shades. Chocolate service at one end, tea at the other, and at the side a large cut-glass bowl of mint sherbet. A plate of wafers, another of dainty sandwiches, another of macaroons, complete the necessary refreshments.

Refreshments are not served in the dining room, except at an "at home" or high tea or five o'clock tea.

Afternoon Tea

In fashionable circles an afternoon tea is not a meal, but simply a cup of tea and a wafer; or, in summer, a glass of sherbet.

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Pink Luncheon

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Pink Luncheon

The mats are white linen embroidered in pink conventional roses. China, Haviland, white and pink. The loving cup in the centre holds a large bunch of pink roses. The rolls are tied in the napkins with pink ribbon. The table is ready for the announcement of lunch.

MENU

Chicken Bouillon Rolls

Creamed Fish in Ramekins

Broiled Chicken, Cream Sauce

Panned Mushrooms

Shrimp Salad Toasted Crackers

Chocolate Parfait

Coffee

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Japanese Tea

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Japanese Tea

The design shows a table covered first with a silence cloth, pinned firmly at the corners, covered with Japanese crêpe paper. Place the edge of the paper to the edge of the silence cloth, and fasten it with small pins. Over this throw a Japanese table cloth that has been made by carefully sticking sheets of the paper together. Pin here and there around the edge tiny Japanese lanterns, umbrellas or paper flowers. The candlesticks are silver, holding pink candles, at the base of which is a frill of clipped Japanese paper.

In the centre of the table is a large Japanese vase holding Japanese paper flowers, fastened to sprays of laurel. The napkins are stamped so that when folded they form a kite, a face or some grotesque figure. Pink is always the accepted color.

MENU No. 1

Japanese Tea Macaroons
Rice Flour Wafers
Bonbons

No. 2

Tea
Japanese Salad Sardines
Rice Cakes
Bonbons

Japanese Dinner

Shrimp Soup
Thin Sliced Raw Blue Fish Soy
Boiled Chicken Sautéd Celery
White Fish Balls Rice Cakes
Tea

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218 **Easter Luncheon**

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Easter Luncheon

The table here represented has at one side a large straw hat surrounded by a dainty green vine and filled with cotton; the cotton is arranged to form a nest, in the centre of which are nine large hen's eggs with one or two broken shells, out of which are coming little fluffy chickens. Standing by, looking into the nest, is the "mother hen," which is really a bonbon box. On the other side a little china rabbit is curiously peeping in the nest; other chickens are out of the nest and on the table. At the left is "mother goose," and running across the table a rabbit carrying a carrot.

Yellow and white, or white alone, seems the accepted color for Easter. This is only a suggestion, as an endless variety of appropriate decorations is sold at every shop.

MENU

Chicken Salad Garnished with Olives

Egg Croquettes Nut Sandwiches

Coffee

Lemon Water-ice Lady Cake

Stuffed Dates

Coffee

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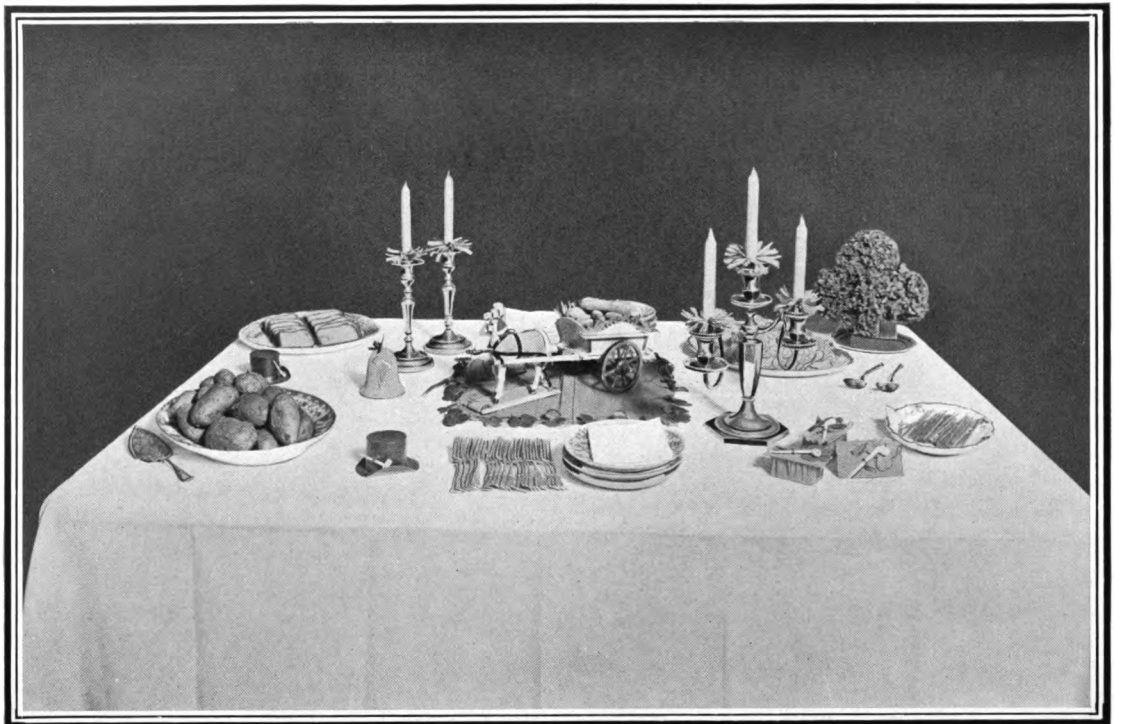

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St. Patrick's Day

A number of very novel and pretty decorations may be used on St. Patrick's Day. The table has in the centre an Irish cart filled with crullers, made in form of shillalahs. Pasteboard boxes covered with green crêpe paper, lids fastened with narrow green ribbon, tops decorated with artificial leaves of shamrock and tiny clay pipes, are used for "Donny Brook" cream, a pistachio ice cream.

The plate at the right contains green candy straws with which to drink the punch. The Irish hats and the bells are bonbon boxes containing green bonbons. The centre piece under the cart is a square of crêpe paper edged with shamrock leaves. In the right-hand corner is a pot of shamrock, the pot also is in the form of a shamrock leaf. The plate on the left-hand corner contains potatoes that have been baked, the centres scooped out and the spaces filled with chicken salad; the ends are carefully fastened with a small wooden toothpick. The sandwiches are brown bread and butter. Candles are green, the bottoms of which are decorated with fringed green tissue paper. The plates are green Chinese ware.

MENU

Murphies, with Emeralds (Peas)

Sandwiches

Donny Brook Cream, with Shillalahs

Shamrock Punch (Mint Punch)

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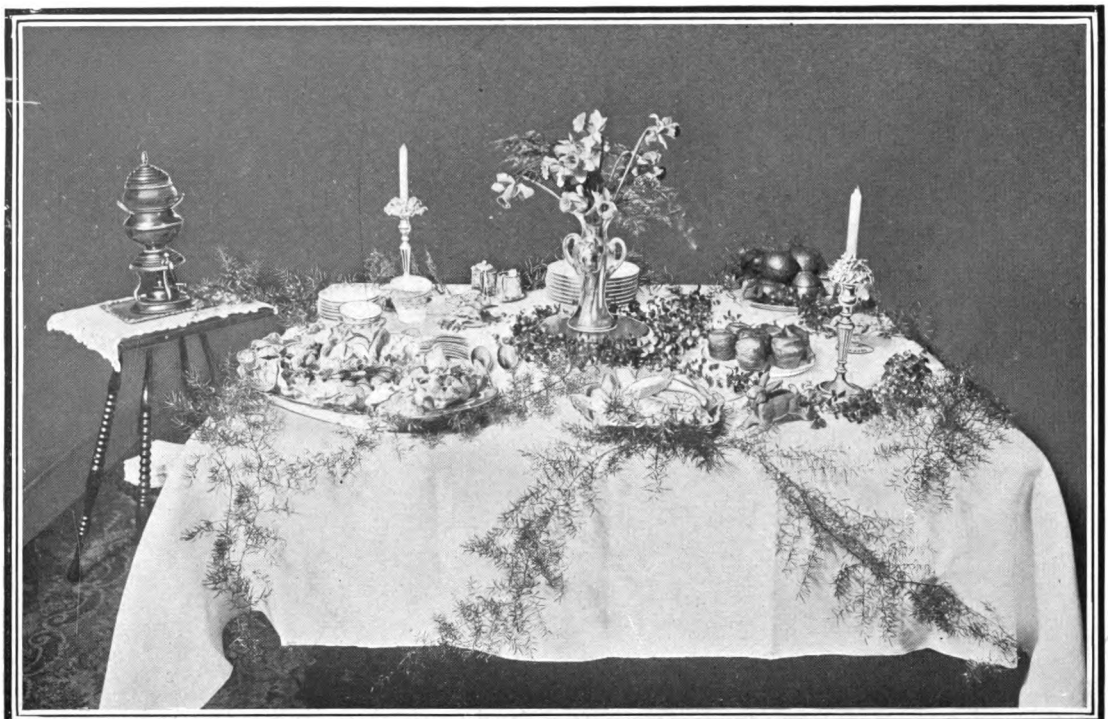

Small Evening Affair

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Small Evening Affair

The table is arranged for a small evening affair the latter part of Easter week.

In the centre, around the table mirror, is a thick rope of smilax; here and there over the table, fastened with small pins, are long sprays of trailing asparagus. The mirror holds a white and gilt Bohemian vase filled with daffodils. Candlesticks are silver, holding yellow candles.

MENU

Chicken Salad on Lettuce Leaves

Rolled Nut Sandwiches

Olives Salted Almonds

Spanish Meringues

Coffee

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224 **Dainty Luncheon—The Salad Course**

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Dainty Luncheon

This illustration represents a luncheon just as the salad course has been brought to the table. The mats are of Russian design and coloring. In the centre is a silver candelabra holding three pink candles with fringed pink tissue paper at the base. On the opposite sides of the table are small white glass vases filled with pink sweet peas. The small olive bowl at the right holds ripe olives. The tall comport is filled with bonbons; on the corner at the left is a cake of Philadelphia cream cheese; at the right far corner the cracker jar filled with dainty toasted "educators."

MENU

Strawberry Cocktails in Small Glasses

Cream of Tomato Soup in Cups

Fish Cutlets, Cream Sauce

Tiny Potato Balls

Broiled Chicken, Creamed Mushroom Sauce

Peas

Pineapple Salad in Pineapple Shell

Wafers Cream Cheese

Café Parfait Garnished with Candied Cherries

Coffee

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226 **Ladies' Luncheon**

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Ladies' Luncheon

The illustration shows a bare polished table covered with Mexican drawn work doilies. The table is fully arranged and luncheon is ready to be announced. A cut-glass celery dish in the centre is filled to overflowing with maiden-hair and pink sweet peas; the candlesticks are glass, holding pink candles, the bases of which are trimmed with pink fringed paper. The small dish contains ripe olives, and a glass stem dish, bonbons. The rolls are tied in the napkins with broad pink satin ribbon, each bow holds a spray of fern and sweet peas. The small bowls at each place are filled with finely shaved ice, in the centre of which is a green pepper, seeds taken out, and the spaces filled with oyster cocktails.

MENU No. 1

Oyster Cocktails Oyster Crackers
Shrimps à la Newburg Saratoga Chips
German Potato Bread
Mutton Hearts with Mushroom Sauce
Peas
Waldorf Salad in Light Colored Apple Shells
Toasted Wafers
Strawberry Parfait
Coffee

No. 2

Oyster Cocktails in Pepper Shells
Planked Shad, Roe Sauce
Potatoes à la Duchesse
Chicory Salad Toast Crackers Camembert
Coffee

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228 Thanksgiving Table

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Thanksgiving Table

The centre piece is a shallow basket filled with "stone" moss, holding a small pumpkin, the centre of which is scooped out and filled with long sprays of bitter-sweet. The edge of the basket is finished with small branches of dark red oak leaves. Here and there in the moss are bunches of partridge berries. The iron candelabra holds red candles. The menus are burned on thin boards, five by seven inches. The border decorations are tiny turkeys standing on pumpkins, with bunches of corn between.

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Chafing Dish Luncheon or Twelve o'Clock Breakfast

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Chafing Dish Luncheon or Twelve o'Clock Breakfast

A twelve o'clock breakfast is only a luncheon served at noon instead of two o'clock. It is made especially attractive by having everything prepared at table. The illustration represents a bare table covered with lace doilies; in the centre is a cut-glass rose bowl filled with daffodils. Breakfast plates covered with maiden-hair fern, with here and there a narcissus, hold orange cups filled with strawberry cocktails. The small tray at the right-hand corner contains the seasonings to be used in the chafing dish. The menu cards are hand painted; the general scheme is yellow, the mats are white.

MENU

Strawberry Cocktails

Creamed Fish in the Chafing Dish Rolls

Chicken à la Bordelaise in the Chafing Dish

Thin Brown Bread and Butter

Lettuce and Chicory Salad

Toasted Wafers Neufchatel Cheese

Whipped Cream Thickly Covered with Chopped and Browned Almonds

Macaroons and Nut Cakes

Coffee

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May Luncheon

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May Luncheon

Here we have again the drawn work Mexican doilies; in the centre a cut-glass rose bowl filled with a huge bunch of pink sweet peas. On the mat are four candlesticks, with pink candles, fringed paper at the base. The illustration shows the table ready for the dessert; the plates, with finger bowls, have been brought in, the bowls and mats have been lifted and placed at the left ready for the dessert.

MENU

Sliced Strawberries mixed with Shaddock Pulp in Shaddock Skins

Lobster à la Newburg Potato Chips

Pocketbook Rolls

Breaded Chicken, Sauce Béchamel

Peas

Orange Salad with French Dressing

Wafers Cheese

Vanilla Ice Cream Garnished with Fresh Strawberries

Coffee

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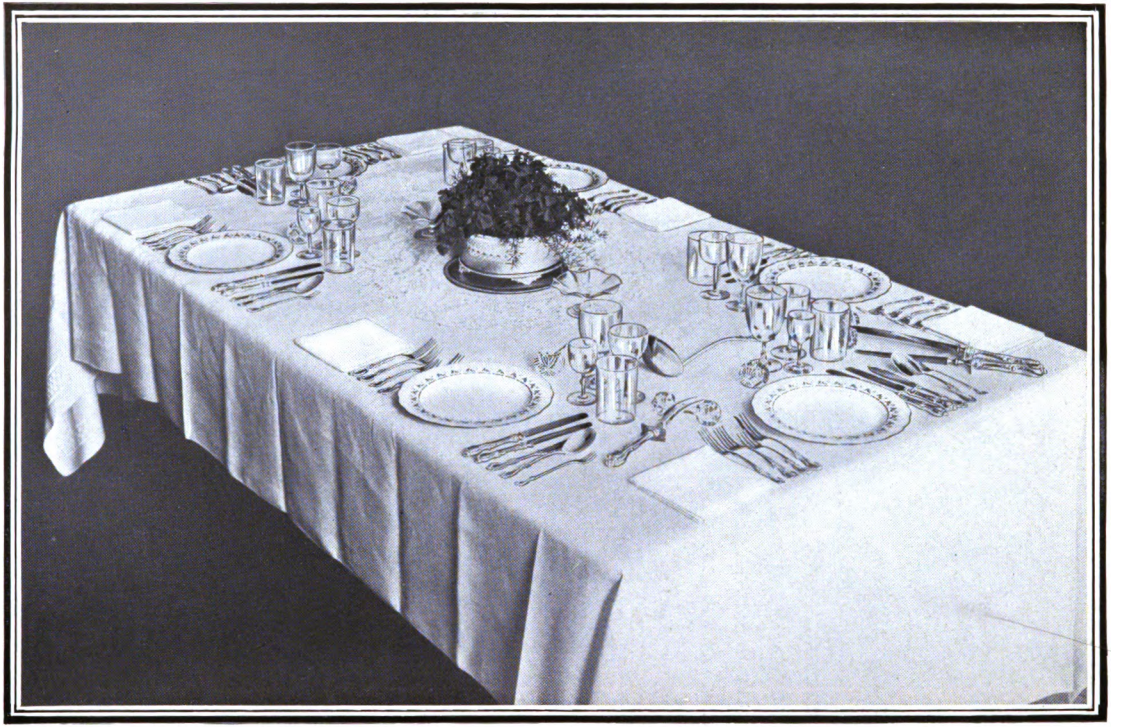

Table Laid for Dinner

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Menus for Small Evening Affairs

Refreshments may be served between nine and ten o'clock from small tables, or card tables, or in the dining-room from the dining table; or they may be passed in the library or parlor, dished and served directly from the pantry or kitchen. Change the service or plates but once. Pass coffee last, after the dessert plates are removed, unless it forms a part of the dessert. Persons cannot well manage two plates at one time, unless at a small table. Never under any circumstances use trays or "lap-boards" for holding refreshments. The first course will be handed by the waitress or person serving, without tray, two plates only being carried at the same time. In handing coffee, however, use a small tray.

Tongue Salad Brown Bread and Butter Sandwiches

Rolled Ginger Wafers Coffee

Bobotee Salad Nut Sandwiches

Cocoa Cake Coffee

Chicken Salad Nut Sandwiches

Coffee

Beef Salad Thin Bread and Butter

Lemon Jelly with Whipped Cream

Coffee

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Parmesan Balls on Lettuce Leaves, French Dressing

Chicken Sandwiches Coffee

Egg Salad Nut Sandwiches

Ice Cream Macaroons

Coffee

Japanese Salad Rolled Sandwiches

Graham Wafers Tea

Waldorf Salad Whole Wheat Bread Sandwiches

Apple Sponge, Whipped Cream

Sunshine Cake

Coffee

Fruit and Nut Sandwiches Cocoa

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A Few Ball, Large Reception or Wedding Suppers

Bouillon in Cups Wafers
Chicken Cutlets Rolls
Oyster Salad
Neapolitan Ice Cream
Fancy French Cakes
Salted Almonds Bonbons Ginger
Coffee

Oysters à la Poulette in Cases or Paté Shells
Chicken Salad Thin Bread and Butter
Truffled Tongue in Aspic
Lemon Jelly with Candied Fruit
Charlotte Russe Ices Angel's Food
Salted Almonds Olives Bonbons

Creamed Sweetbreads with Mushrooms in Cases or Shells
Cold Turkey
Tomato Jelly with Mayonnaise German Horns
Ice Cream Ices
Macaroons Jumbles
Bonbons Olives Salted Mixed Nuts
Coffee

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Clear Broth in Cups Waferettes
Boned Chicken Molded in Jelly, Garnished with Boned Birds
Tongue Salad in Tomatoes
Bread and Butter Fingers
Bisque Ice Cream Sponge Cakes Macaroons Kisses
Coffee

Bouillon
Oyster Patties
Boned Turkey, Mayonnaise
Duck Salad Cress Sandwiches
Claret Cup Mint Sherbet
Ice Cream Ices Cakes
Coffee

Clam Bouillon
Lobster Cutlets, Sauce Tartare
Chicken Salad Olives Tongue in Aspic
Sandwiches
Ice Cream Orange Jelly
Cakes
Coffee

Creamed Oysters Buttered Rolls
Duck Salad Olives
English Walnut Sandwiches
Sultana Roll, Claret Sauce
Macaroons Small Cakes
Coffee
Pistachio Nuts Bonbons Almonds

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Elaborate Dinners and Banquets

Banquets are elaborate dinners elongated, and are not attractive even to those who suggest and prepare them. Each course must be well served, and the whole menu well blended. Haphazard, unconventional meals are never acceptable; but a banquet is a feast more than a dinner, and must, therefore, be all that its name implies. Never undertake a banquet unless you have a well-trained cook, parlor-maid and butler.

American Beauties.—A huge bunch in the centre of a round table

Oysters on Half-shell Crackers

Tobasco Lemon Horseradish

Consommé à la Royal Bread Sticks

Celery Olives Radishes

Boiled Cod's Shoulder, Sauce Hollandaise

Potato Balls Cucumbers, French Dressing

Sweetbread Patties

Larded Fillet, Mushroom Sauce

Spaghetti à la Italienne

Ginger Punch

Partridges on Toast Chicory Salad

Sultana Rolls, Claret Sauce

Toasted Crackers Camembert

Coffee

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Little Neck Clams Crackers
Tobasco Lemon Horseradish
Consommé with Tomato Blocks Bread Sticks
Celery Olives
Timbale of Fish, Lobster Sauce
Duchess Potatoes
Mutton Chop "Hearts" Mushrooms
Truffled Capon, Giblet Sauce
Black Currant Jelly
Chestnuts à la Poulette Peas
Roman Punch
Asparagus, Sauce Vinaigrette
Birds Chiffon Salad
Chocolate Parfait
Toasted Crackers Roquefort
Coffee Petit Brulé

Gentleman's Game Dinner

Oyster Cocktails Crackers
Terrapin à la Maryland Saratoga Chips
French Rolls
Roasted Canvas Backs Currant Jelly
Stewed Celery Hominy Slices
Chicory and Lettuce Salad Water Thins
Small Charlottes (frozen)
Toasted Crackers Camembert
Coffee Petit Brulé

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A Shore or Fish Dinner

Steamed Clams with Broth Crackers

Broiled Fish Stewed Potatoes

Cucumber Sauce

Planked Lobster Lettuce Salad

Wafers Cheese

Coffee

Another Fish Dinner

Crab Gumbo Bread Sticks

Planked White Fish Maître d'Hôtel Butter

Potato Balls

Broiled Chickens, Mushroom Sauce

Toasted Crackers Cheese

Coffee

A Gentleman's Oyster Dinner

Oyster Cocktails Crackers

Clam Broth Bread Sticks

Oyster Croquettes

Planked Shad, Oyster Sauce

Duchess Potatoes

Cress Salad

Toasted Crackers Cheese

Coffee

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Halloween

Halloween, or the watching of All Hallows or All Saints, appears on the last eve of October, All Saints' Day being November first. In England and Scotland it has long been the custom to crack nuts, duck in tubs of water for apples, eat doughnuts, drink cider, and pick the raisins from burning alcohol. The amusements of the evening vary in different localities and among different people. Calico balls, in which both ladies and gentlemen are dressed in calico, or gentlemen have calico ties and vests to match the material of the ladies' garments, are thought by some to be the proper thing. Sometimes the young ladies send sufficient material like their garments for the gentlemen's outfits to the house of the person who gives the party; then on an evening a week previous all the gentlemen are invited to meet and select their materials. These are made in vests and ties and no one knows to whom he is indebted. On Halloween each gentleman selects for his partner the young lady wearing the gown that matches his necktie. Another method is for each lady to make a necktie from the material like her gown and send it to the house of entertainment. These neckties are put into a box in the gentlemen's dressing room; each gentleman selects his tie, goes to the drawing room where, of course, he finds "his partner" wearing the gown to match his tie. Refreshments should be served on a highly polished oak or mahogany table covered with fall leaves arranged as mats. In the centre of the table put a small table mirror on a mat of brown chestnut leaves. In the centre of the mirror stand a large brown jug or pitcher filled with tiny old-fashioned chrysanthemums, red and yellow. Toward the ends of the table

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make large mats of leaves and pile on them beautifully polished apples. Cut sheets of tin in squares of about nine or ten inches, roll the corners to give the appearance of flat cake dishes. Fill these with doughnuts, ginger cookies and sand tarts. At one end of the table, on a large tray, place a jug of cider and glasses or stone mugs. Have plain brown bread and butter sandwiches, a large wooden bowl filled with cracked nuts. Another filled with smoking hot boiled chestnuts will be brought in during supper. Serve on wooden plates, the ordinary picnic kind will answer, and, if convenient, use brown paper napkins.

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Thanksgiving Dinner

Like Christmas, Thanksgiving has its own bill of fare which has not been varied for many generations. Roasted turkey, pumpkin, mince and apple custard pies are served in almost all parts of the United States. A heavy breakfast, with chicken pie, and a late dinner are the common rules.

If shell-fish are in good condition, serve oysters on the half-shell or oyster cocktails as first course; if not, serve a clear soup. The turkey may be stuffed with oysters, or oyster sauce may be used in place of giblet sauce, or scalloped oysters may be served as a side dish. Oysters seem to be a part of the Thanksgiving dinner. Pumpkins, corn, nuts, fruits and bitter-sweet are the choice decorations.

Oysters on the Half-shell

Consommé à la Royal

Celery Olives

Roasted Turkey, Oyster Sauce

Cranberry Jelly

Potato Croquettes Cauliflower

Chicken Pie Scalloped Oysters

Lettuce and Apple Salad Water Thins

Mince Pie Pumpkin Pie Apple Custard

Toasted Crackers Cheese

Coffee

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Oyster Soup
Celery Olives
Roasted Turkey, Giblet Sauce
Cranberry Jelly
Sweet Potato Croquettes Creamed Onions
Chicken Pie or Oyster Pie
Waldorf Salad Water Thins
Mince Pie Pumpkin Pie
Crackers Cheese
Coffee

Cream of Tomato Soup Crôutons
Roasted Turkey, Oyster Sauce
Cranberry Jelly
Potato Pudding Creamed Onions
Celery and Apple Salad Wafers
Mince Pie Pumpkin Pie
Crackers Cheese
Coffee

Lenten Dinners

Cream of Peanut Soup Crôutons
Oyster Croquettes, Sauce Tartare
Boiled Fish, Sauce Hollandaise
Potato Balls
Lettuce Salad
Wafers Cheese
Coffee

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Crab Gumbo

Creamed Fish in Ramekins

Planked Shad Maître d'Hôtel Butter

Duchess Potatoes

Lettuce Salad

Wafers Cheese

Coffee

Clam Bouillon

White Stewed Fish, Egg Sauce

Potato Balls Lettuce Salad

Toasted Crackers Cheese

Coffee

Game Dinners

Oyster Cocktails Brown Bread Sandwiches

Turtle Soup

Roasted Haunch of Venison Currant Jelly

French Fried Sweet Potatoes

Broiled Birds Lettuce Salad

Chocolate Parfait

Toasted Crackers Camembert

Coffee

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Clam Broth

Terrapin Saratoga Chips

Roasted Duck Broiled Thin Ham

Claret Punch

Sweet Potato Croquettes

Broiled Birds Lettuce Salad

Toasted Crackers Camembert

Coffee

Christmas Menus

For the ordinary company dinner all sorts of novelties are looked for and bills of fare are made as unique as possible. Not so with the Christmas dinner; it has remained unchanged for many generations. Christmas would not be Christmas without the turkey or goose, plum pudding and sugar-plums. The pudding for the feast should be made at least two months before the occasion, and put away to ripen and become mellow and rich. Not so with the candies; they should be as fresh as possible, not more than a day old, and should be kept in tin boxes and in a dry place. Cranberry jelly will be made always the day before. The turkey drawn and hung in a cold place for at least one day before roasting. If turkey or goose cannot be procured, a large chicken will answer very well. A fruit pudding is less expensive than plum pudding, but must be palatable and well made. The perfect menu combines the luxuries of the season without great expenditure of either time or money. Dinner should not be so elaborate

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that it is entirely beyond the capacity of the cook or the housewife to whom the preparation is assigned. Select vegetables that are in season. Use holly, cedar and mistletoe for decorations, or ground pine and partridge berry. Do not use roses or other hot-house flowers, they are entirely inappropriate.

Oyster Cocktails Crackers
Consommé à la Royal Bread Sticks
Celery Olives
Mushroom Patties
Roasted Turkey, Giblet Sauce
Cranberry Punch
Sweet Potato Croquettes Creamed Onions
Broiled Birds Chicory Salad
Plum Pudding, Brandy Sauce
Toasted Crackers Camembert
Coffee

Cherry-stone Oysters in Beds of Cress
Consommé à la Royal
Broiled Salmon, Lobster Sauce
Parisienne Potatoes
Turkey, Chestnut Stuffing, Cranberry Sauce
Boiled Rice Creamed Onions
Shaddock Sherbet
Canvas-back Duck Fox Grape Jelly
Lettuce Salad, French Dressing
Mince Pie Pumpkin Custard
Nuts Raisins
Fruits
Coffee

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Oyster Soup Bread Sticks

Roasted Turkey, Giblet Sauce

Cranberry Jelly

Rice Croquettes Creamed Onions

Chicory Salad

Crackers Cheese

Plum Pudding, Hard Sauce

Coffee

Oysters on Half-shell Crackers

Tomato Soup Croûtons

Roasted Turkey, Giblet Sauce

Cranberry Jelly

Mashed and Browned Potatoes Onions

Scalloped Oysters

Celery and Apple Salad Water Thins

Plum Pudding, Hard Sauce

Coffee

Tomato Soup Croûtons

Roasted Turkey or Chicken, Giblet Sauce

Cranberry Jelly

Boiled Rice Creamed Onions

Waldorf Salad Water Thins

Fruit Pudding, Hard Sauce

Coffee

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Cream of Tomato Soup

Roasted Chicken, Giblet Sauce

Cranberry Jelly

Mashed Sweet Potatoes Creamed Onions

Celery

Whole Wheat Pudding, Hard Sauce

Coffee

Cream of Corn Soup

Chicken Pie

Roasted Beef, Brown Sauce

Baked Sweet Potatoes Spinach

Celery

Plum Pudding, Hard Sauce

Nuts Bonbons Raisins

Toasted Crackers Cheese

Coffee

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Company Luncheons

Twelve o'Clock Breakfasts

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Company Luncheons

SPRING

Colors, White and Green.—Flowers, Fringe Tree Blooms, Spirea, or Mock Orange Blossoms

Clam Cocktails in Green Peppers Crackers

Creamed Halibut in Ramekins
Cucumber Sauce

Boned Chicken (hot), Spinach Sauce

Rice Peas

Cress Salad, French Dressing

Saltines Cream Cheese

Whipped Cream in Punch Glasses, Garnished with
Chopped Pistachio Nuts

Angel's Food

Coffee

Bonbons Ginger

Colors, Violet.—Use violets in large flat baskets tied with bows of violet ribbon, violets in bunches at each plate

Bouillon in Cups Bread Sticks

Creamed Sweetbreads in Rice Border

Chicken Croquettes Peas

Lettuce Salad

Wafers Cream Cheese

Whipped Cream with Candied Violets

Sweet Violet Sandwiches

Coffee

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SUMMER

Color, White or Yellow.—Flowers, Poppies, Snap Dragons, Nasturtiums

Clam Bouillon

Creamed Chicken with Mushrooms

Bread and Butter Sandwiches

Cold Lamb Chops, Aspic Mayonnaise of Celery

Olive and Cress Sandwiches

Ice Creams Ices Angel's Food

Coffee

Candied Fruits Salted Nuts Bonbons

Bouillon

Lobster Cutlets, Sauce Tartare

Chicken Mayonnaise Truffled Tongue

Nut and Plain Sandwiches

Claret Cup

Frozen Charlotte Russe Cakes

Coffee

Salted Nuts Bonbons Ginger

AUTUMN

Color, Pink.—Flowers, Chrysanthemums

Oyster Cocktails in Tomato Cases Crackers

Minced Tongue on Toast, Tomato Sauce

Broiled Fillet of Beef French Fried Potatoes

Beet Salad Saltines

Frozen Peaches Rose Cake

Coffee

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Colors, Red and Yellow.—Decorations, Autumn Leaves or Scarlet Sage and Golden Glow

Cream of Tomato Soup in Cups
Timbale of Salmon, Cream Sauce
Duck Croquettes, Chili Sauce
Peas
Tomato Salad Toasted Water Thins
Charlotte Russe Garnished with Candied Cherries
Coffee
Salted Almonds Stuffed Dates

WINTER

Color, Red.—Flowers, Roses or Carnations

Oyster Bouillon, Whipped Cream
Sweetbread Cutlets, Mushroom Sauce
Crescents
Chicken Salad Nut Sandwiches
Mint Punch
Vanilla Ice Cream, Hot Chocolate Sauce
Small Cakes
Coffee

—

Bouillon, Whipped Cream
Fried Oysters Brown Bread Sandwiches
Turkey Salad Almond Sandwiches
Olives
Mixed Ice Cream, Molded
Small Cakes
Coffee

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Chafing Dish Luncheons or Suppers

SPRING

Strawberry Cocktails
Fresh Mushrooms with Sweetbreads
Rolls
Lettuce and Cress Salad
Wafers Neufchatel Cheese
Coffee

Scallops à la Newburg
Creamed Chicken Rolls
Coffee
Lettuce Salad
Wafers Cheese
Whipped Cream Lady's Fingers

SUMMER

Tomato Cocktail in Pepper Cases
Barbecue of Beef Rolls
Coffee
Cabbage Salad
Wafers Cheese
Raspberries Angel's Food

Deviled Tomatoes Crackers
Curry of Beef Rice
Coffee
Egg Salad Wafers
Ice Cream Cake

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AUTUMN

Clams on Half Shell
Fish Pats, Spinach Sauce
Birds' Breasts, Claret Sauce
Peas
Lettuce Salad
Wafers Cheese
Coffee

Creamed Oysters Crackers
Mutton (venison style) Rolls
Coffee
Lettuce Salad
Wafers Cheese
Sliced Peaches Sponge Cake

WINTER

Oyster Cocktails Crackers
Creamed Fish Rolls
Chicken à la Bordelaise
Lettuce Salad
Bar-le-duc Cream Cheese
Toasted Crackers
Coffee

Panned Oysters Rolls
Creamed Sweetbreads Mushrooms
Lettuce Salad
Wafers Cheese
Coffee

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A Few Lawn Suppers

Creamed Chicken Salad in Tomato Cases

Olive Sandwiches

Apple Cup

Fruit Parfait Almondines

Fruit Salad Nut Sandwiches

East Indian Punch

Chicken in Aspic, Mayonnaise

Brown and White Bread Cress Sandwiches

Olives Salted Nuts

Raspberry Sherbet Small Cakes

Lamb Salad Nasturtium Sandwiches

Peach Mangoes

Mint Sherbet Wafers

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Company Luncheons

SPRING

Strawberry Cocktails in Orange Baskets

Creamed Fish Potato à la Duchesse

Broiled Chickens, Mushroom Sauce

Pocketbook Rolls

Cold Asparagus, French Dressing

Orange Sherbet Macaroons

Coffee

Cream of Tomato Soup with Whipped Cream

Lobster à la Newburg Rolls

Baked Sweetbreads Peas

Tomatoes Stuffed with Cress, French Dressing

Sultana Roll, Claret Sauce

Toasted Crackers Camembert

Coffee

Clam Cocktails in Tomatoes

Shad Roe Croquettes, Sauce Hollandaise

Lamb Chops Peas

Asparagus, French Dressing

Toasted Crackers Brie

Frozen Strawberries with Whipped Cream

Coffee

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SUMMER

Clam Bouillon with Whipped Cream
Deviled Crabs, Sauce Tartare
Cold Roasted Beef, Horseradish Sauce
Aspic Cress
Green Pea Salad
Wafers Parmesan Balls
Raspberry Parfait Almond Wafers
Coffee

Tomato Cocktails Crackers
Creamed Fish in Ramekins, Cucumber Sauce
Rolls
Panned Young Chickens, Cream Sauce
Peas
Cherry Salad, French Dressing Almond Wafers
Frozen Strawberries Nut Kisses

Iced Bouillon Wafers
Eggs in Tomato Cases, Cream Sauce
Rolls
Cream of Chicken Salad
Brown Bread Sandwiches
Chilled Watermelon in Glasses Rolled Wafers
Coffee

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AUTUMN

Clear Tomato Soup in Cups with Whipped Cream

Broiled Spanish Mackerel Maître d'Hôtel Butter

Potato Balls Cucumbers, French Dressing

Tongue in Aspic, Mayonnaise

Toast Fingers

Compote of Pears, Brandy Sauce

Coffee

Chicken Bouillon Bread Sticks

Frogs' Legs à la Poulette Rice Balls

Chicken Croquettes Peas

Tomatoes Stuffed with Cress, French Dressing Wafers

Omelet Soufflé

Coffee

Oyster Bisque Crackers

Creamed Crabs in Ramekins Rolls

Broiled Fillet of Beef, Sauce Bearnaise

Mashed Lima Beans (baked)

Lettuce and Tomato Salad

Toasted Crackers Camembert

Coffee

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WINTER

Grape Fruit

Bouillon in Cups Bread Sticks

Creamed Fish in Ramekins

Masked Chops Peas

Rolls

Tomato Jelly on Lettuce, Mayonnaise Water Thins

Café Parfait

Oyster Cocktails in Pepper Cases Crackers

Fish Cutlets, Sauce Tartare

Rolls

Chicken Breasts au Suprême

Broiled Mushrooms Peas

Broiled Birds Orange Salad

Chocolate Parfait

Toasted Crackers Camembert

Coffee

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Oyster Bouillon with Whipped Cream in Cups

Fried Smelts, Sauce Tartare

Rolls

Chicken Patties

Broiled Partridges Toast Rolled Bacon

French Fried Sweet Potatoes Peas

Waldorf Salad in Red Apple Cases

Whipped Cream with Maraschino Cherries

Toasted Crackers Brie

Coffee

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Small High Noon Affairs, Morning Weddings or Receptions

SPRING

Serve from the dining room. Have both the dining room and table decorated with flowers.

Color, Yellow.—Flowers, Daffodils

Strawberry Cocktails in Orange Shells
Sweetbread Salad Nut Sandwiches
Olives Salted Almonds
Orange Water-ice Molded with Strawberry Ice Cream
Small Cakes
Coffee

Colors, White and Green.—Flowers, Narcissus

Waldorf Salad in Green Apple Shells
Rolled Sandwiches
Olives Salted Almonds
Pistachio Ice Cream Molded with Lemon Water-ice
Rolled Almond or Pistachio Wafers
Coffee

Color, Violet.—Flowers, Violets or Wistaria

Place in the centre of the table a flat basket filled with violets, so full that the flowers seem to be pushing open the lid. In the centre of the lid place a handsome bow of violet ribbon.

Philadelphia Cream Salad White Bread Sandwiches
Olives Salted Almonds
Charlotte Russe Decorated with Violets
Small Iced Cakes Decorated with Candied Violets
Coffee

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Color, Pink.—Flowers, Apple Blossoms

Chicken Salad Creamed Sweetbreads
Tiny Bread and Butter Sandwiches
Vanilla Ice Cream Strawberries
Angel's Food Rose Icing
Coffee

SUMMER

At this season of the year one may select from a great variety of flowers. It is not necessary that fruits, flowers and foods should be alike in color, but they must harmonize. Do not select flowers with heavy odors. In the early summer tulips and poppies, both yellow and red, make showy decorations.

Colors, Yellow and Red.—Flowers, Tulips

Sweetbread Salad Nut Sandwiches
Olives Salted Almonds
Strawberry Ice Cream and Orange Water-ice Molded Together
Small Cakes with Orange and Rose Icing
Coffee

Color, Pink.—Flowers, Roses

Shaddock Cocktails Served in Dainty Glasses
Sweetbread Salad Garnished with Olives
Tiny Buttered Rolls Brown Bread Sandwiches
Strawberry Ice Cream Sponge Cake
Coffee

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A White and Green Luncheon

Use any white flower and trailing asparagus or smilax. In the centre of the table on a table mirror place a tall vase holding a few beautiful white flowers; tie the asparagus or smilax from the base to the corners of the table, fastening it securely with small pins. On one corner put a rather large bow of white ribbon, filled with maiden-hair. On the table place a dish of green and white bonbons, another of olives, and one of mixed nuts. Roll the sandwiches in white tissue paper fringed at the ends, and tied in the centre with narrow, green baby-ribbon, and serve them on a flat dish or in a basket.

Creamed Chicken Salad on Dainty Lettuce Leaves

Green Mayonnaise

Sandwiches

Pistachio Ice Cream Molded with Vanilla Ice Cream

Angel's Food, Pistachio Icing

Coffee

Colors, Red and White.—Trumpet Flowers and Wild Carrots

Oyster Cocktails

Tongue in Aspic Tomatoes, Mayonnaise

White and Brown Bread Sandwiches

Olives Salted Almonds

Peach Ice Cream, Whipped Cream

White Layer Cake

Coffee

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AUTUMN

Chrysanthemums

Bisque of Oyster
Mushroom Patties
Duck Salad Sandwiches
Ripe Olives
Peach Ice Cream Macaroons
Coffee

Scarlet Sage and Golden Rod

Creamed Sweetbreads in Paper Cases
Boned Chicken, Mayonnaise Dressing
Sandwiches
Peach Ice Cream Orange Ice
Sunshine Cake, Rose Icing
Coffee

Purple Marguerites

Grape Sherbet in Glass Cups
Oyster Patties
Chicken Salad Sandwiches
Olives
Violet Ice Cream, Whipped Cream
Small Cakes
Coffee

Bitter-sweet and Moss

Cream of Tomato in Cups Saltines
Creamed Chicken with Mushrooms German Crescents
Mayonnaise of Green Peas in Red Apples Water Thins
Vanilla Ice Cream, Hot Chocolate Sauce
Small Cakes
Coffee

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WINTER

Crimson Carnations

Bouillon in Cups Bread Sticks
Boned Turkey, Mayonnaise of Celery
Buttered Hot Rolls Olives
Brandy Jelly Orange Ice Ice Cream
Fancy Small Cakes
Coffee

Partridge Berry, Ground Pine or Winter Ferns

Shaddocks with Chopped Candied Cherries
Creamed Chicken in Paper Cases on same Plate with
Mayonnaise of Celery
Rolls Nut Sandwiches
Vanilla Ice Cream Grape Sherbet
Cakes
Coffee

Pink Roses

Bouillon Water Thins
Duck à la Newburg Saratoga Chips
Buttered Rolls
Waldorf Salad in Apple Cases Cheese Straws
Peach Ice Cream Currant Water-ice
Cakes
Coffee

Red Roses

Orange Cocktails in Orange Baskets
Tongue Salad Sandwiches
Olives
Ice Cream Cakes
Coffee

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A Few Simple Luncheons for Eight Persons

The Cost of Each Menu, $1.50

SPRING

Grape Fruit
Broiled Chops Peas
Lettuce and Cress Salad
Wafers Neufchatel Cheese
Floating Island Sponge Cups

Cream of Tomato in Cups
Beef Olives, Brown Sauce
Peas
Cold Asparagus, French Dressing
Pineapple Sherbet
Coffee

SUMMER

Raspberry Cocktails in Glasses
Panned Chicken, Brown Sauce
Pocketbook Rolls Tomatoes Stuffed with Rice
Lettuce Salad
Wafers Cheese
Chilled Watermelon
Coffee

Tomato Cocktails
Stuffed Sweet Peppers (meat), Brown Sauce
Rolls
Parmesan Balls on Lettuce, French Dressing Wafers
Kisses with Whipped Cream
Coffee

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AUTUMN

Quick Bouillon Bread Sticks
Celery Olives
Little Pigs in Blankets Toast
Brown Fricassee of Guinea
Breaded Tomatoes Stuffed Sweet Potatoes
Apple Salad Wafers
Sliced Peaches Cake
Coffee

Oyster Cocktails in Red Peppers Crackers
Partridges or Reed Birds Rolled Bacon
Currant Jelly
French Fried Sweet Potatoes
Lettuce and Tomato Salad
Wafers Cheese
Coffee

WINTER

Clear Soup in Cups Bread Sticks
Beef and Potato Cannelon, Brown Sauce
Spinach (French fashion)
Waldorf Salad in Apple Cases Toasted Crackers
Prune Soufflé Wafers
Coffee

Clear Tomato Soup in Cups
Smelts, Sauce Tartare
Rolls
Almond Steak Stewed Celery Butter Sauce
Beet Salad on Lettuce Cheese Fingers
Apple Sponge in Small Molds
Coffee

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Bridesmaids' Luncheons

Color, Pink.—Flowers, Apple or Peach Blossoms, or Mountain Laurel or Sweet Peas

Tomato Soup in Cups, Whipped Cream
Lobster à la Newburg in Ramekin Dishes
Crescents
Broiled Chickens, Cream Mushroom Sauce
Peas
Asparagus Salad
Frozen Strawberries in Punch Glasses
Rose Sandwiches
Coffee

Color, Yellow.—Flowers, Daffodils, Iris, Narcissus or Buttercup

Strawberry Cocktails in Orange Skins
Fish Cutlets, Bearnaise Sauce
Chicken au Suprême Rolls
Duchess Potatoes
Parmesan Balls on Lettuce, French Dressing
Frozen Custard in Glasses, Whipped Cream
Rolled Wafers
Coffee

Colors, Red and Yellow.—Flowers, Scarlet Sage and Golden Rod

Turkish Soup in Cups Saltines
Olives Radishes
Flaked Salmon with Sauce Hollandaise
Rolls
Masked Chops Peas
Mayonnaise of Tomatoes Toast Strips
Frozen Pudding Compote of Oranges
Rose Wafers Stuffed Cherries Orange "Butter Cups"

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Clover Lunch

To show to the best advantage, the table should be covered with a spotlessly white cloth; in the centre place a small table mirror, if you have it, on a small embroidered cloth, on which stand a rose bowl filled with huge pink clover blossoms. Scatter over the table small white clover blossoms and as many four-leaf clovers as you can get. At each plate put a bunch of small white clover tied with pink ribbon. Those for the ladies will be larger than those for the gentlemen. Have the dining room banked with clover; cover the mantel with large bunches of clover; in fact, put clover in every available space.

MENU

Strawberry Cocktails in Fancy Glasses

Lobster Cutlets, Sauce Tartare

Rolls

Broiled Chicken, Cream Sauce

Waffles or Rolls

Tomato Mayonnaise on Lettuce Leaves

Clover Sandwiches

Vanilla Ice Cream, Strawberry Sauce

Macaroons

Coffee

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Daisy Lunch

Cover the table with a spotlessly white cloth; use a white and yellow embroidered centre piece holding a vase filled with daisies. As the odor of daisies is not agreeable, corsage and buttonhole bouquets are quite out of the question. Drop single daisies here and there over the table. China should be gilt and white or plain white. Place a roll in each napkin, tie with yellow and white satin ribbon. If there is a chandelier over the table, hang from it a huge mass of daisies tied with yellow and white satin ribbon. Leave three long ends to the ribbon, which bring down to three corners of the table, fastening them in a bow holding a small bunch of daisies; have each bunch different in shape, size and position. Leave the fourth corner open as the service end.

MENU

White Grape Cocktails in Orange Shells

Creamed Fish in Ramekin Dishes Rolls

Chicken Croquettes Peas

Tender Lettuce with French Dressing and Egg Yolks

Wafers Cream Cheese

Frozen Custard Sunshine Cake

Coffee

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Cobweb Lunch

A cobweb lunch is very pretty as the closing of a nature study class, or for a lunch to one's nature study teacher. Write the invitations on white cards, with little golden cobwebs in a corner. Use a bare table highly polished, and, if possible, white linen mats embroidered in spider webs, even if it is but a small one in the corner. Very sheer linen, painted, are inexpensive and may be easily made for the occasion. In the centre of the table place a square basket fitted with a little tin box. Fill this with water and then with beautiful pansies, crowding them together; throw the lid open and fasten to the inside of the lid a dainty bow of violet ribbon, over which make a web of gold twine. Place bunches of violets at each place, little scarf pins for the gentlemen, and tiny lace pins with spider webs at the top for the ladies. These can be made from gold wire and are quite inexpensive. Hang from the chandelier a huge cobweb, made from strings attached to small round sticks covered with pansies. Have all the refreshments as light and dainty as possible.

MENU

Bouillon in Cups with Whipped Cream Thin Wafers

Chicken Salad Nut Sandwiches

Charlotte Russe Served in a Huge Angel's Food, Iced and Decorated with Candied Violets

Decorate the base of the cake with fresh pansies.

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Chocolatiere

A chocolatiere is usually given in the afternoon, although it may be given in the evening. Chocolate is served in every conceivable form. All the invitations are on chocolate colored cards. The decorations are brown: in the autumn shades of leaves are especially appropriate. The young ladies receiving are dressed in chocolate colored costumes; plain full skirts, white aprons and little Dutch caps.

A Few Simple Company Twelve o'Clock Breakfasts

SPRING

Grape Fruit

Broiled Squabs Peas

Milk Biscuits

Lettuce and Cress Salad

Wafers Cheese

Strawberry Parfait

Coffee

Scallops à la Newburg in Cases

Broiled Chops, Tomato Sauce

Asparagus Tips

Cress in Tomatoes, French Dressing

Wafers Cream Cheese

Strawberries Cream Cake

Coffee

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Mixed Fruit Cocktails

Planked Shad Duchess Potatoes

Cress Salad

Toasted Crackers Camembert

Coffee

SUMMER

Chilled Watermelon in Glasses

Eggs in Tomato Cases Rolls

Chicken in Jelly Cress Salad

Brown Bread

Raspberry Sherbet

Coffee

Cold Bouillon in Cups

Fried Egg Plant Tomato Catsup

Broiled Chops Creamed Potatoes

Peas

Cherry Salad

Wafers Cheese

Coffee

Clam Bouillon

Stuffed Tomatoes Rolls

Tongue Salad Brown Bread

Raspberries Wafers

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AUTUMN

Cream of Tomato Soup in Cups

Panned Belgian Hare Hominy Croquettes

Baked Tomatoes

Whipped Cream with Sliced Peaches Angel's Food

Coffee

Cream of Corn Soup in Cups

Stuffed Peppers, Tomato Sauce

Oatmeal Brown Bread

Pea Salad in Young Beets

Cantaloupe

Soup à la Sap in Cups

Potted Pigeons Boiled Rice

Sour Grape Jelly

Lettuce Salad

Wafers Cheese

Coffee

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WINTER

Grape Fruit

Smelts, Sauce Tartare

Chicken Croquettes Peas

Waldorf Salad

Wafers Cheese

Coffee

Celery Cocktails

Broiled Sliced Halibut, Bearnaise Sauce

Whole Wheat Biscuits

Hamburg Steaks, Tomato Sauce

Brussels Sprouts

A Simple Café Parfait Rolled Wafers

Oyster Bouillon Crackers

Duck Croquettes Peas

Celery on Lettuce, Mayonnaise

Wafers

Junket with Whipped Cream

Lady's Fingers

Coffee

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Elaborate Twelve o'Clock Breakfasts

SPRING

Grape Fruit
Shad Roe (broiled), Sauce Hollandaise
Potato Balls
Lamb Chops Peas
Cress and Dandelion Salad Wafers
Compote of Pineapple in Ice Border
Toasted Crackers Roquefort
Coffee

Strawberry Cocktails with Orange Juice in Orange Baskets
Planked Shad Duchess Potatoes
Cucumbers with French Dressing
Broiled Chickens Mushrooms
Peas
Molded Spinach Salad Wafers
Café Parfait

Clam Bouillon Saltines
Lobster à la Newburg Saratoga Chips
Baked Sweetbreads Peas
Asparagus Salad
Strawberry Parfait
Toasted Crackers Philadelphia Cream Cheese
Coffee

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SUMMER

Strawberries with Hulls

Creamed Crabs in Cases Rolls

Broiled Squab Chickens on Toast

Stuffed Potatoes Asparagus Tips

Lettuce, Italian Dressing

Wafers Neufchatel

Raspberry Sherbet Macaroons

Coffee

Clam Bouillon Whipped Cream

Scallops à la Newburg Brown Bread

Hot Boned Chicken Lettuce, Mayonnaise

Nut Sandwiches

Frozen Charlotte Russe

Coffee

Caviar Sandwiches

Chicken Croquettes Peas

Rolls Coffee

Duck Salad on Lettuce Leaves Wafers

Jerusalem Cream Spiced Ginger Wafers

Salted Pecan Nuts Olives Bonbons

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AUTUMN

Oatmeal Soup in Cups, Whipped Cream
Minced Meat (Spanish style), Brown Sauce
Potato Croquettes
Tomato Salad, Mayonnaise Crackers
Sliced Peaches, Cream
Graham Wafers
Coffee

Cream of Pea Soup
Mock Oysters, Tomato Catsup
Milk Biscuit
Broiled Birds Lettuce Salad
Wafers Cheese
Coffee

Peach Cocktails
Fish Timbale, Shrimp Sauce
Rolls
Baked Birds on Fried Hominy
Peas
Waldorf Salad Crackers
Chilled Watermelon in Punch Glasses
Coffee

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WINTER

Oyster Cocktails
Bouillon Bread Sticks
Olives Celery
Fish Cutlets, Sauce Tartare
Rolls
Belgian Hare or Chicken en Casserole Rice Croquettes
Celery Salad in Orange Cases
Omelet Soufflé
Toasted Crackers Camembert
Coffee

Bisque of Oysters in Cups
Fillets of Flounder, Sauce Hollandaise
Potato Balls
Chicken au Suprême Broiled Mushrooms
Tiny Rice Croquettes
Broiled Birds Lettuce Salad
Chocolate Parfait
Toasted Crackers Roquefort
Coffee

Cream of Mushroom Soup in Cups
Olives Celery
Sweetbread Patties
Chicken Croquettes Peas
Waldorf Salad on Red Apples
Pistachio Ice Cream Angel's Food
Toasted Crackers Camembert
Coffee

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Menus Without Meat

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MENUS WITHOUT MEAT

SPRING

BREAKFAST

Oranges

Wheatlet, Cream

Toast Cereal Coffee

LUNCH

Cream of Asparagus Soup

Whole Wheat Bread

Stuffed Prunes

DINNER

Cream of Lettuce Soup

Eggs in Tomato Cases Peas

Corn Bread

Prune Soufflé

SPRING

BREAKFAST

Baked Bananas Brown Bread

Cereal Coffee

LUNCH

Stewed Asparagus Rice

Whole Wheat Bread

Fruit

DINNER

Grape Fruit

Bean Croquettes, Tomato Sauce

Baked Potatoes Spinach

Cress Salad

Wafers Cheese

Cereal Coffee

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MENUS WITHOUT MEAT

SPRING

BREAKFAST

Oatmeal Sliced Bananas
Cream

Toast Cereal Coffee

LUNCH

Omelet with Peas Corn Muffins

Tea

DINNER

Vegetable Bouillon

Scalloped Parsnips Peas

Whole Wheat Bread

Cress Salad Nut Sandwiches

Banana Float

SPRING

BREAKFAST

Granose, Grape Juice

Pop Overs Cocoa

LUNCH

Stuffed Potato Croquettes
Cream Sauce

Whole Wheat Bread

Picked Pineapple

DINNER

Grape Fruit

Potato Timbale, Nut Sauce

Stewed Cabbage

Cress Salad

Wafers Cream Cheese

Cup Custards

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MENUS WITHOUT MEAT

SPRING

BREAKFAST

Cornmeal Mush Sliced Bananas
Milk

Whole Wheat Bread Butter

LUNCH

Ragoût of Potato Brown Bread

Strawberries

DINNER

Cream of Onion Soup

Mock Oysters Tomato Catsup

Cabbage Salad

Peach Tart

Cereal Coffee

SPRING

BREAKFAST

Strawberries

Whole Wheat Muffins

Cocoa

LUNCH

Cannelon with Raspberries
Orange Sauce

DINNER

Tomato Soup Croûtons

Cheese Croquettes, Cream Sauce

Boiled Rice Peas

Dandelion Salad Wafers

Whipped Cream in Glasses

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MENUS WITHOUT MEAT

SPRING

BREAKFAST

Soft Egg Toast

Cereal Coffee

LUNCH

Cream of Potato Soup

Whole Wheat Wafer Bread

Fruit

DINNER

Cream of Rice Soup

Eggs in Tomato Cases
Cream Sauce

Nut Rolls, Sauce Hollandaise

Peas

Cold Asparagus, French Dressing

Frozen Strawberries

Sponge Cake

Cereal Coffee

SUMMER

BREAKFAST

Berries Whole Wheat Bread

Cereal Coffee

LUNCH

Corn Bread Tomato Salad

Cantaloupe

DINNER

Cream of Corn Soup

Baked Stuffed Tomatoes
Cream Sauce

Rice

Lettuce Salad

Wafers Cheese

Berries

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MENUS WITHOUT MEAT

SUMMER

BREAKFAST

Fruit Bread Nut Butter

Cereal Coffee

LUNCH

Cheese Soufflé Toast

Fruit

DINNER

Tomato Soup Croûtons

Fried Egg Plant, Tomato Catsup

Peas Lettuce Salad

Strawberry Ice Cream

SUMMER

BREAKFAST

Granose Berries

Cereal Coffee

LUNCH

Beauregard Eggs Toast

Fruit

DINNER

Cream of Pea Soup Croûtons

Corn Oysters Baked Tomatoes

Lettuce Salad

Raspberry Parfait Wafers

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MENUS WITHOUT MEAT

SUMMER

BREAKFAST

Molded Farina with Berries
Cream

Cocoa

LUNCH

Corn Pudding

Whole Wheat Bread

Fruit

DINNER

Tomato Cocktails

Corn Fritters

Cucumbers, French Dressing

Nut Rolls, Sauce Hollandaise

Squash

Watermelon

SUMMER

BREAKFAST

Molded Oatmeal Berries
Cream

Cereal Coffee

LUNCH

Stuffed Tomatoes

Whole Wheat Muffins

Cantaloupes

DINNER

Cream of Peanut Soup

Succotash Rice

Tomato Salad

Blackberry Cannelons

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MENUS WITHOUT MEAT

SUMMER

BREAKFAST

Granose Sliced Bananas
Cream

Cereal Coffee

LUNCH

Corn Chowder

Whole Wheat Bread

Fruit

DINNER

Tomato Soup

Stewed Mushrooms Rice

Peas

Lettuce Salad

Wafers Cheese

Vanilla Ice Cream

SUMMER

BREAKFAST

Omelet with Tomato Sauce

Whole Wheat Muffins

Cereal Coffee

LUNCH

Boiled Rice with Raisins, Milk

Bread and Nut Butter

DINNER

Vegetable Purée

Lima Bean Cakes Stewed Corn

Sliced Tomatoes

Charlotte Russe

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MENUS WITHOUT MEAT

AUTUMN

BREAKFAST

Peaches

Oatmeal, Cream

Cereal Coffee

LUNCH

Panned Tomatoes

Toast, Cream Sauce

Cantaloupes

DINNER

Cream of Potato Soup

Croûtons

Chestnut Croquettes
Tomato Sauce

Squash

Celery and Apple Salad

Wafers Cheese

Cup Custards

AUTUMN

BREAKFAST

Granose with Sliced Peaches

Cereal Coffee

LUNCH

Huckleberry Pudding, Cream

DINNER

Broiled Tomatoes Toast

Lima Beans à la Poulette

Cabbage (German fashion)

Corn on Cob

Sliced Peaches, Cream

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MENUS WITHOUT MEAT

AUTUMN

BREAKFAST

Poached Eggs on Toast

Cereal Coffee

LUNCH

Fried Cucumbers

Tomato Catsup

Lettuce Salad

DINNER

Okra and Tomato Soup

Squash Stuffed with Bread and Nuts

Baked Mush Bread

Peach Ice Cream

AUTUMN

BREAKFAST

Oatmeal with Baked Pears

Whole Wheat Bread

Cereal Coffee

LUNCH

Peach Shortcake, Cream

DINNER

Cream of Beet Soup

Lentils (Egyptian style), Sauce

String Beans

Sliced Peaches Sponge Cake

Cream

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MENUS WITHOUT MEAT

AUTUMN

BREAKFAST

Granose, Grape Juice

Toast Coffee

LUNCH

Stewed Macaroni Muffins

Fruit

DINNER

Purée of Lentils

Stuffed Sweet Peppers
Tomato Sauce

Potatoes

Lettuce Salad

Wafers Cheese

Watermelon

AUTUMN

BREAKFAST

Wheatlet with Sliced Peaches

Toast Coffee

LUNCH

Nut Sandwiches Tomato Salad

Fruit

DINNER

Tomato Soup

Fried Oyster Mushrooms

Cabbage Salad

Whole Wheat Bread Coffee

Sliced Peaches

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MENUS WITHOUT MEAT

AUTUMN

BREAKFAST

Granose Biscuits, with Sliced Peaches and Cream

Muffins Coffee

LUNCH

Baked Potatoes Cottage Cheese

Corn Bread

DINNER

Cream of Turnip Soup

Lentil Pie

English Drawn Butter

Stewed Cucumbers

Tomato Salad Wafers

Frozen Peaches Marguerites

WINTER

BREAKFAST

Chopped Dates with Hot Oatmeal

Whole Wheat Bread

Cereal Coffee

LUNCH

Macaroni Croquettes

Tomato Sauce

Brown Bread

Stewed Prunes Gingerbread

DINNER

Vegetable Soup without Meat

Baked Beans, Tomato Sauce

Baked Potatoes

Celery Salad Nut Sandwiches

Apple Tart

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MENUS WITHOUT MEAT

WINTER

BREAKFAST

Granose, Grape Juice

Cereal Coffee

LUNCH

Carrot Salad Nut Sandwiches

Steamed Figs with Granose Cream

DINNER

Tomato Soup Croûtons

Nut Rolls, Sauce Hollandaise

Stewed Cabbage

Chicory Salad Brown Bread

Mock Charlotte, Custard Sauce

WINTER

BREAKFAST

Prunes with Hominy, Milk

Eggs Whole Wheat Bread

Cocoa

LUNCH

Macaroni Rarebit Brown Bread

Celery

Cereal Coffee

DINNER

Purée of Black Beans

Baked Hominy with Tomato Sauce

Parsnips

Cabbage and Onion Salad

Wafers Almonds

Farmhouse Apples

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MENUS WITHOUT MEAT

WINTER

BREAKFAST

Whole Wheat Steamed, Milk

Omelet White Bread

Cereal Coffee

LUNCH

German Compote

Cocoa Gingerbread

DINNER

Cream of Celery Soup

Kidney Beans, Brown Sauce

Rice Salsify Fritters

Cabbage Salad Nut Sandwiches

Scalloped Prunes

WINTER

BREAKFAST

Oatmeal, Milk

Baked Apples

Whole Wheat Bread

Cereal Coffee

LUNCH

Polenta, Tomato Sauce

Corn Muffins

Stuffed Dates

DINNER

Soup Crécy

Nut Croquettes, Cream Sauce

Baked Sweet Potatoes

Plain Beets

Celery

Cannelons with Stewed Prunes

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MENUS WITHOUT MEAT

WINTER

BREAKFAST

Granose with Stewed Apples

Cereal Coffee Toast

LUNCH

Macaroni Creamed, Baked

Rice Muffins Tea

DINNER

Cream of Onion Soup

Cheese Pudding Stewed Celery

Carrot Salad Toast

Syllabub

WINTER

BREAKFAST

Baked Apples

Whole Wheat Bread

Cereal Coffee

LUNCH

Purée of Lentils Rice

Stewed Prunes

DINNER

Tomato Bisque Croûtons

Baked Mashed Beans

Baked Potatoes

Carrots (Hawaiian fashion)

Chicory Salad

Wafers Cheese

Chocolate Blanc Mange

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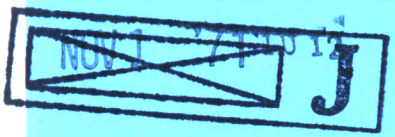

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